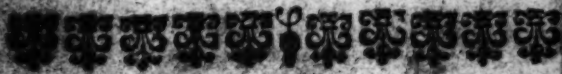




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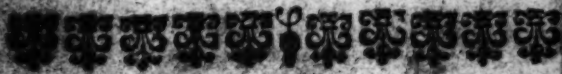




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THE  
QUEENE-LIKE CLOSET  
Or  
RICH CABINET



Wolley

The Queen-like Closet,

OR

RICH CABINET:

Stored with all manner of

RARE RECEIPTS

FOR

*Preserving, Candying, and Cookery.*

Very Pleasant and Beneficial to all  
Ingenious Persons of the *Female Sex.*

---

*To which is added,*

A SUPPLEMENT,

PRESENTED

To all Ingenious LADIES,  
and GENTLEWOMEN.

---

By *Hannah Wolley.*

---

The Fourth EDITION.

---

LONDON,

Printed for R. Chiswel at the *Rose and Crown* in *St. Paul's Church-yard*, and  
T. Sawbridge at the *Three Flowers de-luce* in *Little Britain*, 1681.

---

THE BUREAU OF THE

OR

RICH CABINET

Adorned with all the latest

RARE RECEIPTS

FOR

THE BUREAU OF THE

THE BUREAU OF THE

THE BUREAU OF THE

THE BUREAU OF THE

A SUPPLEMENT

TO THE BUREAU OF THE

THE BUREAU OF THE

THE BUREAU OF THE

BY HARRISON W. HARRISON

THE BUREAU OF THE

THE BUREAU OF THE

Printed for R. O. HARRISON

at the BUREAU OF THE

THE BUREAU OF THE

THE BUREAU OF THE

TO THE  
TRULY VIRTUOUS  
AND

My much Honoured Friend

Mrs. GRACE BUZZY,

Daughter to the Late

Sir HENRY CART,

Knight Banneret;

And WIFE to

Mr. ROBERT BUZZY,

Gentleman, and Woollen Draper  
of LONDON.

*Madam,*

**Y**our Kind and Good Accep-  
tance of my Endeavors in  
Work for you, and that Esteem  
You have for what else I can do,

A 4

make

# TO THE

make me bold to present this Book  
to you; which by that time You  
have perused I doubt not but You  
will deem it worthy of the Title it  
bears; and indeed it was never o-  
pened before. It may yield You  
any Delight or Benefit. I shall be  
glad; for as You have a true Love  
and Esteem for me, so I have a very  
great Love and Honourable Esteem  
for you; and shall always be

And WIFE to

M. ROBERT BNSBY

Your most Obedient

Gentleman, and Woollen Draper

of LONDON.

Servant.

Y. D. W. H. A. N. N. H.

I range of my Endeavors in  
Work for you, and that Esteem  
You have for what else I can do,  
make

To all Ladies, Gentle-  
women, and to all  
other of the Female  
Sex who do delight  
in, or be desirous of  
good Accomplish-  
ments.

I shew you humbly  
Ladies and Gentlemen,

I presume those Books which  
have passed from me formerly  
have got me some little credit  
and esteem amongst you.

But there being so much time  
past since they were Printed, that



methinks, I hear some of you say  
I wish Mrs. Wolley would put  
forth some New Experiments,  
and to say the Truth, I have been  
importun'd by divers of my Friends  
and Acquaintance to do so.

I shall not give an Apish Exam-  
ple every Day or Week to follow  
ridiculous and foolish Fancies; nor  
could I be too like the Spaniard,  
always to keep in one Dress: I am  
not ashamed, nor do I disown what I  
have already Printed, but some of you  
being so perfect in your Practises,  
and I very desirous still to serve  
you, do now present you with  
this Queen-like Closet: I do  
assure you it is worthy of the Title  
it bears, for the very precious things  
you will find in it.

Thus

Thus beseeching your kind Ac-  
ceptance of this Book, and of my  
earnest Desires to you, I take my  
Leave, but shall always be to all  
who have esteem for me,

**Their Faithfull and**

**Humble Servant,**

**HANNAH WOLLEY.**

**I** have a present for you,  
Which sure will well content  
A Jewell-like Closet rich and brave;  
(And) not many Ladies have an other  
Or Cabinet, in which doth set  
Gems richer than in Karkanel;  
(They) only Eyes and Fancies please,  
These keep your Bodie in good ease;  
They please the Taste, also the Eye;  
Would I might be a Stander by,  
Let rather I would wish to eat,  
Since 'bout them I my Brains do beat  
And 'tis but reason you may say,  
If that I come within your way,  
I sit here sad while you are merry,  
Eating Dainties, drinking Perry;  
But I'm content you should so feed,  
So I may have to serve my need,

Hannah Wolley



## The Queen-like Closet

an Alembick, but a Common Still, clopp'd with Rye Paste; the next morning make a slow fire in the Still, and all the while it is stilling, keep a wet Cloth about the neck of the Still, and put so much white Sugar Candy as you think fit into the Glass where it drops.

2. *The Plague-water which was much esteemed of in the late great Visitation,*

Take three Pints of Muscadine, beat therein one handfull of Sage, and one handfull of Rue, until a Pint be wasted, then strain it out, and set it over the Fire again.

Furthereto a Penniworth of Long Pepper, half an Ounce of Ginger, and a quart of an Ounce of Nutmegs, all beaten together, boil them together a little while covered, then put to it one penniworth of Mithridate, two penniworth of Venice Treacle, one quarter of a Pint of hot Alewife Water.

Take one Spoonful at a time, morning and evening, always warm, if you be already diseased; if not, once a day is sufficient in the Plague time.

It is a most excellent Medicine, and never faileth, if taken before the heart be utterly mortified.

## The Queen-like *U*niuer.

3

climortified with the Disease; it is also good  
for the Small Pox, Measles or Sursets.

### 3. *A very Sovereign Water.*

Take one Gallon of good Claret Wine;  
then take Ginger, Galingale, Cinnamon,  
Nutmegs, Grains, Cloves, Anniseeds, Fennel-  
seeds, Caraway-seeds, of each one dram;  
then take Sage, Mint, Red Rose leaves,  
Thyme, Pelitory of the Wall, Rosemary,  
Wild Thyme, Camomile, Lavander, of  
each one handful, bruise the Spices small, and  
beat the Herbs, and put them into the Wine,  
and so let it stand five hours close covered,  
stirring it divers times, then still it in an A-  
Peelembeck, and keep the best Water by it  
itself, and so keep every Water by it self;  
the first you may use for aged People, the  
other for younger.

This most excellent Water was from  
Dr. Chambers, which he kept secret till he  
had done many Cures therewith; it com-  
forteth the Vital Spirits; it helpeth the in-  
ward Diseases that come of Cold; the shak-  
ing of the Palsie; it helpeth the Concep-  
tion of Women that are barren; it killeth  
the Worms within the Body, helpeth the  
Stone within the Bladder; it cureth the  
Cold, Cough, and Tooth-ach, and com-

B 2

forteth

#### 4 The Queen-like Closet.

forteth the Stomach; it cureth the Dropſie and cleanſeth the Reins; it helpeth ſpeedily the ſtinking Breath; whoſoever uſeth this Water, it preſerveth them in good health and maketh ſeem young very long; for it comforteth Nature very much: with this Water Dr. Chambers preſerved his own life till extreme Age would ſuffer him neither to go nor ſtand one whit, and he continued five years after all Phyſicians judged he could not live; and he confeſſed that when he was ſick at any time, he never uſed any other Remedy but this Water, and wiſhed his Friends when he lay upon his Death-bed to make uſe of it for the preſervation of their Health.

#### 4. To make Spirit of Mints

Take three Pints of the beſt white Wine three handfulls of right Spear-mint pickt clean from the ſtalks, let it ſleep in Wine one night covered, in the morning put it into a Copper Alembick, and draw it with a pretty quick fire; and when you have drawn it all, take all your Water and add as much Wine as before, and put to the Water, and the ſame quantity of Mint as before; let it ſleep two or three hours, then put all into your Still, and draw it with a ſoft fire po  
into

## The Queen-like Closet. 5

into your Receiver a quantity of Loaf Sugar, and you will find it very excellent; you may distill it in an ordinary Still if you please; but then it will not be so strong nor effectual.

Thus you may do with any other Herbs whatsoever.

### 5. To make the Cordial Orange-water.

Take one dozen and a half of the highest coloured and thick rin'd Oranges, slice them thin, and put them into two Pints of Malago Sack; and one Pint of the best Brandy, of Cinamon, Nutmegs, Ginger, Cloves, and Mace, of each one quarter of an Ounce bruised, of Spear-mint and Balm one handful of each, put them into an ordinary Still all night, pasted up with Rye Paste, the next day draw them with a slow fire, and keep a wet Cloth upon the Neck of the Still; put in some Loaf Sugar into the Glass where it droppeth.

### 6. To make Spirit of Oranges or of Limons.

Take of the thickest rin'd Oranges or Limons, and chip off the Rinds very thin, put these Chips into a Glass-bottle, and put in as many as the Glass will hold; then put in as much Malago Sack as the Glass will hold.

R. 3.



6 **The Queen-like Closer.**

hold besides ; stop the bottle close that no Air get in, and when you use it, take about half a Spoonful in a Glass of Sack ; it is very good for the Wind in the Stomach.

7. *To make Limon water.*

Take twelve of the fairest Limons, slice them, and put them into two Pints of white Wine, and put to them of Cinamon and Galengale, of each, one quarter of an Ounce, of Red-Rose Leaves, Burrage and Bugloss Flowers, of each one handful, of yellow Sanders one Dram, steep all these together 12 hours, then distill them gently in a Glass Still, put into the Glass where it droppeth three Ounces of Sugar, and one Grain of Amber-greece.

8. *A Water for fainting of the Heart.*

Take of Bugloss water and Red-Rose water of each one Pint, of Red Cows milk half a Pint, Anni-seed and Cinamon of each half an Ounce bruised, Maiden-hair two handfulls, Harts-tongue one handful, bruise them, and mix all these together, and distill them in an ordinary Still, drink of it Morning and Evening with a little Sugar.

9. *Te*

## The Queen-like Closet. 7.

### 9. To make Rosemary water.

Take a Quart of Sack or White Wine with as many Rosemary Flowers as will make it very thick, two Nutmegs, and two Races of Ginger sliced thin into it; let it infuse all night, then distil it in an ordinary Still as your other waters.

### 10. To make a most precious water.

Take two Quarts of Brandy, of Balm, of Wood Betony, of Pellitory of the Wall, of sweet Marjoram, of Cowslip-Flowers, Rosemary-Flowers, Sage-Flowers, Marygold-Flowers, of each of these one handful bruised together; then take one Ounce of Gromwell seeds, one Ounce, of Sweet Fennel seeds, one Ounce of Coriander seeds bruised, also half an Ounce of Anniseeds, and half an Ounce of Caraway-seeds, half an Ounce of Juniper Berries, half an Ounce of Bay Berries, One Ounce of green Licorise, three Nutmegs, one quarter of an Ounce of large Mace, one quarter of an Ounce of Cinamon, one quarter of an Ounce of Cloves, half an Ounce of Ginger, bruise all these well together, then add to them half a pound of Rasies in the Sun stoned, let all these steep together

B 4

## 3 The Queen-llke Closet.

together in the Brandy nine days close stop-  
ped, then strain it out, and two Grains of  
Musk, two of Amber-Greece, one pound  
of refined-Sugar, stop the Glass that no Air  
get in, and keep it in a warm place.

## 1 L. Doctor Butler's Treacle water.

Take the roots of Pollpody of the Oak  
bruised, ~~Legum~~ ~~Res~~ thin sliced, the in-  
ward part thereof, Sanifrage roots thin  
sliced, of the shavings of Harts-horn, of  
each half a pound; of the out part of  
yellow Citron not preserved; one Ounce  
and half bruised, mix these together;

Then take

<p>of</p>	Fumitory-water	<p>} Of each one Ounce.</p>
	Carduus-water	
	Samomile-water	
	Succory-water	

of Cedar wood one Ounce, of Cinamon  
three drams, of Cloves three drams, bruise  
all your forenamed things;

Then take of Epithimum two Ounces and  
a half, of Cetrarch six Ounces, of Carduus  
and Balm, of each two handfuls, of Burrage  
Flowers, Bugloss Flowers, Gilliflowers,  
of each four Ounces, of Angelica root, E-  
lectampare root beaten to a pap, of each  
four Ounces, of Andronichus Treacle and  
Mithri.

## The Queen-like Clove

Mithridate, of each four Ounces, mix all these together, and incorporate them well, and grind them in a Stone Mortar, with part of the former Liquor, and at last, mix all together, and let them stand warm 24 hours close stopped, then put them all into a Glass still, and sprinkle on the top of *Species Aromaticæ rosaræ* and *Diambre*, of the Species of *Diuron*, *Abasis*, *Diarrion*, *Santalum*, of each six drams; then cover the Still close, and lute it well, and distill the water with a soft fire, and keep it close.

This will yield five Pints of the best water, the rest will be smaller.

### 12. The Cordial Cherry Water.

Take nine pounds of red Cherries, nine pints of Claret Wine, eight Ounces of Cinnamon, three Ounces of Nutmegs, bruise your Spice, stone your Cherries, and steep them in the wine, then add to them half a handfull of Rosemary, half a handfull of Balm, one quarter of a handfull of sweet Marjoram, let them steep in an earthen pot twenty four hours, and as you put them into the Alembick, to distill them, bruise them with your hands, and make a soft fire under them, and distill by degrees; you may mix the waters at your pleasure when you have drawn them.

## 10 The Queen-like Closet.

all; when you have thus done, sweeten it with Loaf-Sugar, then strain it into another Glass, and stop it close that no Spirits go out; you may (if you please) hang a Bag with Musk and Amber-greece in it; when you use it, mix it with Syrup of Gilly-flowers or of Violets, as you best like it; it is an excellent Cordial for Fainting-fits for a Woman in travel, or for any one who is not well.

## 13. A most excellent Water for the Stone, or for the Wind-Cholick.

Take two handfuls of Mead Parsly, otherwise called Saxifrage, one handful of Mother-Thyme, two handfuls of Perstons, two handfuls of Philipendula, and as much Pellitory of the Wall, two Ounces of sweet Fennel seeds, the roots of ten Radishes sliced, steep all these in a Gallon of Milk warm from the Cow, then distil it in an ordinary Still, and four hours after, slice half an Ounce of wood cal ed Saxifrage, and put into the Bottle to the water, keep it close stopped, and take three Spoonfuls at a time and last both from eating and drinking one-hour after; you must make this water about Midsummer; it is a very precious water, and ought to be prized.

P4. The

14 The Cock water, most delicate and precious for restoring out of deep Consumptions, and for preventing them, and for curing of Agues, proved by my self and many others.

Take a Red Cock, pluck him alive, then lift him down the back, and take out his Intestines, cut him in quarters, and bruise him in a Mortar, with his Head, Legs, Heart, Liver and Gizzard; put him into an ordinary Still with a Pottle of Sack, and one quart of Milk new from a red Cow, one pound of blew Currans beaten, one pound of Raisins in the Sun stoned and beaten, four Ounces of Dates stoned and beaten, two handfulls of Peniroyal, two handfulls of Pimpernel, or any other cooling Herb, one handfull of Mother thyme, one handfull of Rosemary, one handfull of Burrage, one quart of Red Rose water, two ounces of Hartshorn, two Ounces of China root sliced, two Ounces of Ivory shavings, four Ounces of the flower of French Barley; put all these into your Still and paste it up very well, and still it with a soft fire, put into the Glass where it droppeth one pint of white

Sugar Candy beaten very small, twelve pennyworth of Leaf Gold, seven grains of Musk, eleven grains of Amber-greece, seven grains of Bezoar stone; when it is all distilled, mix all the waters together, and every morning fasting, and every evening when you go to bed, take four or five spoonfuls of it warm, for about a month together, this hath cured many whom the Doctors have given them over.

### 15. Walnut water, or the water of Life.

Take green Walnuts in the beginning of June, beat them in a Mortar, and distill them in an ordinary Still, keep that Water by it self, then about Midsummer gather some more, and distill them as you did before, keep that also by it self, then take a quart of each, and mix them together, and distill them in a Glass Still, and keep it for your use, the Virtues are as followeth; It will help all manner of Dropsies and Palsies, drank with Wine fasting; it is good for the eyes, if you put one drop therein, it helpeth Conception in Women if they drink thereof one Spoonfull at a time in a Glass of Wine once a day, and it will make your skin fair if you wash therewith; it is good for all infirmities of the Body, and

Arivth



## The Queen-like Closet. 121

Blister your yallow Corruption, and inward  
Bruises will be drunk with Wine moder-  
ately till it kill the Worms in the Body, and when  
forever drinketh much of it, it shall live so  
long as Nature shall continue in him.  
Finally, if you have any Wine that is  
turned, put in a little Vine or Glass full of it,  
and keep it close stopp'd, and within four  
days it will come to it self again.

### 16. To make Wormwood Water.

Take four ounces of Anniseeds, four ounces  
of Licorice Scraped, bruise them well  
with two Ounces of Nutmegs, add to them  
one good handful of Wormwood, and roots  
of Angelica, steep them in three Gallons  
of Sick Lees and strong Ale together twelve  
hours, then distill them in an Alembick, and  
keep it for ymuse.

### 17. A very rare Cordial Water.

Take one Gallon of white Wine, two  
Ounces of Mithridate, two Ounces of Ci-  
namon, one handfull of Balm, a large hand-  
full of Cowslips, two handfulls of Rosmary  
Flowers; half an Ounce of Mace, half an  
Ounce of Cloves, half an Ounce of Nut-  
megs, all bruised, steep these together four  
days in a warm Pot, and covered very  
close.



#### 14. The Queen-like Closer.

close, distill them in an ordinary Still well pasted, and do it with a very slow fire, save the first water by it self, and the small by it self, to give to Children, when you have occasion to use it, take a spoonfull thereof, sweetned with Loaf-Sugar; this Water is good to drive out any Infection from the heart, and to comfort the Spirits.

#### 18. Another most excellent Cordial.

Take Celandine, Sage, Costmary, Rue, Wormwood, Mugwort, Scordium, Pimpernel, Scabious, Egitmony, Betony, Balm, Carduus, Centory, Peniroyal, Elecampane roots, Tormentil with the roots, Horehound, Rosa Solis, Marigold Flowers, Angelica, Dragon, Marjoram, Thyme, Camomile, of each two good handfulls; Licoras, Zedoary, of each one Ounce, slice the Roots, shred the Herbs, and steep them in four quarts of white Wine, and let it stand close covered 2 dayes, then distill it in an ordinary Still pasted up; when you use it, sweeten it with fine Sugar, and warm it.

#### 16. To make Rosa Solis.

Take a Pottle of *Aqua Composita*, and put it into a Glass, then a good handfull of *Rosa Solis*, clean picked, but not washed, put

## The Queen-like Close t. 19

Take to the *Aqua Composita*, then take a pound of Dates stoned and beaten small, half a pe-  
niworth of Long Pepper, as much of Grains,  
and of round Pepper, bruise them small,  
take also a pound of Loaf Sugar well bea-  
ten, a quarter of a pound of powder of  
Pearl, and six leaves of Book Gold; put all  
to the rest, and stir them well together in  
the Glass, then cover it very close, and let  
it stand in the Sun fourteen days, ever ta-  
king it in at night; then strain it, and put  
it into a Close Bottle; you must not put in  
the Pearl, Gold or Sugar, till it hath been  
sunned and strained, neither must you touch  
the Leaves of the *Rosa Solis* with your  
hands when you pick it, keep it very  
close.

## 20. The Heart Water.

Take five handfuls of Rosemary Flow-  
ers, two drams of red Coral, two drams  
of Powder of Pearl, two drams of white  
Amber, two drams of Cinamon, two  
pound of the best Prunes stoned, six Pints  
of Damask Rose water, two Pints of Sack;  
put all these into a Pipkin never used, stop  
it up with Paste, let them stand upon a soft  
fire a little while, then distil it in an ordi-  
nary Still pasted up.

## 21. The

# 161 The Queen-like Closet.

## The Plague Water.

Take Rosemary, Red Balm, Burage, Angelica, Carduus, Celandine, Dragon Featherfew, Wormwood, Pennyroyal, Elecampane roots, Mugwort Bural, Tormentil, Egrimony, Sage, Sorrel, of each of these one handfull, weighed weight for weight; put all these in an earthen Pot, with four quarts of white Wine, cover them close, and let them stand eight or nine days in a cool Cellar, then distil it in a Glass Still.

## 22. The Treacle Water.

Take one pound of old Venice Treacle, of the Roots of Elecampane, Gentian, Cyprus, Tormentil, of each one Ounce, of Carduus and Angelica half an Ounce, of Burrage, Buglose, and of Rosemary Flowers one Ounce of each; intuse these in three Pints of white Wine, one Pint of Spring Water, two Pints of Red Rose water; then distil them in an ordinary Still pasted up.

This is excellent for Swoounding Fits of Convulsions, and expelleth any venomous Disease; it also cureth any sort of Agues.

## The Queen-like Closet. 17

### 3. The Snail water excellent for Consumptions.

Take a pecke of Snails with the Shells on  
their Backs, have in a readines a good fire  
of Charcole well kindled, make a hole in  
the midst of the fire, and cast your Snails  
into the fire, renew your fire till the Snails  
be well roasted, then rub them with a clean  
Cloth, till you have rubbed off all the green  
which will come off.

Then bruise them in a Mortar, Shells and  
all, then take Clary, Celandine, Burrage,  
cabinus, Bugloss, five leav'd Creeper, and if  
you find your self hot, put in some Wood-  
sorrel, of ever y one of these one handfull  
with five tops of Angelica.

These Herbs being all bruised in a Mor-  
tar, put them in a sweet earthen Pot with  
five quarts of white Wine, and two quarts  
of Ale, steep them all night, then put them  
into an Alembick, let the herbs be in the  
bottom of the Pot, and the Snails upon  
the Herbs, and upon the Snails put a Pint  
of Earth-worms slit and clean washed in  
white Wine, and put upon them four  
Ounces of Anniseeds or Fenel-seeds well  
bruised, and five great handfulls of Rose-  
mary Flowers well picked, two or three

Races

Races of Turmerick thin sliced, Harts-horn  
and Ivory, of each four Ounces, well steeped  
in a quart of white Wine till it be like a Jelly,  
ly, then draw it forth with care.

24. *to make a rare sweet water.*

Take sweet Marjoram, Lavender, Roman  
mary, Muscovy, Maudlin, Balm, Thyme,  
Walnut Leaves, Damask Roses, Pinks,  
all a like quantity, enough to fill your Still  
then take of the best Orrice Powder, Da  
mask Rose Powder, and Storax, of ea  
two Ounces; strew one handful or two  
your Powders upon the Herbs, then distill  
them with a soft fire; tie a little musk in  
piece of Lawn, and hang it in the Glass  
wherein it drops, and when it is all drawn  
out, take your sweet Cakes and mix them  
with the powders which are left, and lay  
among your Clothes, or with sweet Oyle  
and burn them for perfume.

25. *A very good Surfet water.*

Take what quantity of Brandy you please  
steep a good quantity of the Flowers of R  
Poppies therein, which grow amongst the  
Wheat, having the black bottoms cut off  
when they have been steeped long enough

## The Queen-like Closet. 19

strain them out, and put in new, and so do  
all the Brandy be very red with them, and  
let it stand in the Sun all the while they in-  
case, then put in Nutmegs, Cloves, Gin-  
ger and Cinamon, with some fine Sugar, so  
much as you think fit, and keep it close stop-  
ped; this is very good for Surfets, Wind in  
the Stomach, or any illness whatever.

### 26. *An excellent Water for the Sto- mach, or against Infection.*

Take Carduus, Mint and Wormwood, of  
each a like quantity, shred them small and  
put them into new Milk, distil them in an  
ordinary Still with a temperate fire; when  
you take any of it, sweeten it with Sugar  
with any Syrrup, what pleases you best;  
this is a very good water, though the Ingre-  
dients are but mean.

### 27. *The Melancholly Water.*

Take of the Flowers of Gilliflowers  
four handfuls, Rosemary flowers three  
handfuls, Damask Rose leaves, Burrage and  
bugloss flowers of each one handful, of Balm  
leaves six handfuls, of Marigold flowers one  
handful, of Pinks six handfuls, of Cinamon  
grossly beaten, half an Ounce, two Nutmegs  
beaten, Anniseeds beaten one Ounce, three  
peniworth

## 26 The Ouse in the Closet.

peniworth of Saffron, put them all into a Pottle of Sack, and let them stand two dayes stirring them sometimes well together, then distill them in an ordinary Still, and let drop into a Glass wherein there is two grains of Musk, and eight ounces of white Sugar Candy, and some Leaf Gold, of this Water three or four Spoonfulls at a time, and oftner if you find need, distill with soft fire, this is good for Women in Child-bed if they be faint.

## 28. To make the Elder water, Spirit of Sambucus.

Take some Rye Leaven, and break it into some warm Water, let it be a sower one, for that is best; about two Ounces or more: then take a Bushel of Elder Berries bearen small, and put them in an Earthen Pot, and mix them very well with the Leaven, and let it stand one day near the Fire of a then put in a little Yest, and stir it well together to make it rise, so let it stand ten dayes covered, and sometimes stir it; then distill in an Alembick; keep the first Water by yourself, and so the second, and the third will be good Vinegar, if afterward you colour it with some of the Berries.



## The Queen-like Closet. 21

Distill it with a slow fire, and do not fill the Still too full.

This Water is excellent for the Stomach.

### To make the Balm water Green.

Take any Wine or Lees of Wine, or good strong Beer or Ale with the Grounds, and stir them all together very well, lest the Wine Lees be too thick, and burn the bottom of the Pot, put them into an Alembick with good store of Balm unwashed, therein still these till you leave no other taste but fair water, and draw also some of that, draw two Alembicks full more as you draw the first, untill you have so much as will fill your Alembick, then put this distilled water into your Alembick again, and some more Balm, if you draw a Wine-Gallon, put to it half a pound of Coriander seeds bruised, two Ounces of Cloves, one quarter of an Ounce of Nutmegs, and one quarter of an Ounce of Mace, bruised all of them, then set a Receiver of a Gallon under it, and distill with fresh and green Balm unwashed, and your water will be as green as Grass, by put still more and more of the Herbs fresh and let it stand a week to make it the more green.

Take this Green Water, and put to it one quart



## 22 The Queen-like Closet.

quart of the best damask Rosewater, and before you mix your Balm-water and Rosewater together, you must dissolve ten pounds of fine Sugar in the first dissolved water, then take Ambergreece and Musk, each eight Grains, being ground fine, and put it into the Glass in a peice of Lawn; put also a little Orange or Limon Pill to it, and keep it cool and from the Air.

## 30. To make the very best Surfe-water

Take one Gallon of the best French Spirits, and a Pint of Damask Rose-water, half a Pint of Poppy water, one pound of white Sugar Candy bruised, then take one pound and half of Rasins in the Sun stoned, half a pound of Dates stoned and sliced, then take one Ounce of Mace, one Ounce of Cloves, one Ounce of Cinnamon, one Ounce of Anniseeds rubbed clean from the dust, then take a quarter of an Ounce of Licorice clean scraped and sliced, and all the Spices grossly beaten, let all these steep in Spirits four days; then take a quarter of a peck of Red Poppy Leaves fresh gathered, and the black part cut off and put them in, and when it hath stood four or five days, strain and put it into your Glass, then put in your Sugar.

## The Queen-like Closet. 23

Sugar-Candy finely beaten, twelve peni-  
worth of Ambergrece, six peniworth of  
Musk, keep it close, and shake it now and  
then, and when you use it, you may put  
some kind of Syrrup to it, what you  
please.

1. To make the true Passie-water, as  
it was given by that once very fa-  
mous Physician Doctor Matthias.

Take Lavender Flowers stripped from  
the stalks, and fill a Gallon-Glass with them,  
and pour on them good Spirit of Sack, or  
perfect *Aqua-vita* distilled from all Flegm,  
and the quantity be five quarts, then circulate  
on them for six weeks, very close with a Blad-  
neder, that nothing may break out, let them  
stand in a warm place, then distill them in an  
Alembick with his Cooler, then put into  
the said water, of Sage, Rosemary, and  
Rue Wood Betony Flowers, of each half a  
corndishful or Lilly of the Valley, and Bur-  
dockage, Bugloss, and Cowslip Flowers, one  
Spandful, of each; steep these in Spirit of  
pepp Wine, Malmsey, or *Aqua-vita*, every one  
in their Season, till all may be had; then put  
all to them of Balm, Motherwort, Spike-  
in flowers, Bay leaves, the leaves of Orange  
you use, with the Flowers, if they may be had,  
gar

of

of each one Ounce, put them into the aforeſaid diſtilled Wine all together, and diſtil as before, having firſt been ſteeped ſeven Weeks; when you have diſtilled it, put to it Citron Pill, dried Piony ſeeds full of each five Drams, of Cinamon half Ounce, of Nutmegs, Cardamum ſeeds, Cubebs, and yellow Saunders, of each half Ounce, of Lignum Aloe one dram, mix all theſe into powder, and put them in the diſtilled Wine aforeſaid, and put to them of Cubebs anew, a good half pound of Dates, the ſtones taken out, and beat them in ſmall pieces, put all theſe in, cloſe your Veſſel well with a double bladder; let them digeſt ſix weeks, then ſtrain it hard with a Pteſe, and filtrate the Liquor with a Pteſe, then put into it of prepared Pearl, Smaragdus, Musk and Saffron, of each half a Scruple, and of Ambergrece one Scruple, Roſes dried well, Red and Yellow Saunders, of each one Ounce, hang theſe in a Saſenet bag in the water, being well ſoaked, that nothing go out.

*The Virtues of this water.*

This Water is of exceeding Virtue in ſtrengthening and Weakneſſes of the heart, and decaying of Spirits in all Apoplexies.

## The Drench-like Closet. 25

It is also in all pains of the Joints coming of Cold, for all bruises outwardly bathed with dipped Clothes laid to; strengtheneth and comforteth all animal, natural and vital Spirits, and cheareth the external senses, strengtheneth the memory, restoreth lost Speech, and lost Appetite, all weakness of the Stomach, being both taken inwardly, and bathed outwardly; it taketh away the Giddiness of the head, helpeth most Hearing; it maketh a pleasant Breath, helpeth all cold disposition of the Liver and beginning Dropsie; it helpeth all cold Diseases of the Mother; indeed none can express its Vertues sufficiently; take morning and evening about half a Spoonful with Crums of Bread and Sugar.

2. *For a Cough of the Lungs, or any Cough coming of Cold, approved by many.*

Take a good handful of French Barley, boil it in several waters till you see the water be clear, then take a quart of the last water, and boil in it sliced Licoras, Anniseed bruised, of each as much as you can take up with your four Fingers and your Thumb, Violet Leaves, Strawberry Leaves, five fingered Grass, Maidenhair, of each half a

C

hand

## 26 The Queen-like Closet

mindful, a few Raisins in the Sun stoned  
boil these together till it come to a Pint, then  
strain it, and take twelve or fourteen Jo-  
dan Almonds blanch'd and beaten, and when  
your water is almost cold, put in your Al-  
monds, and stir it together, and strain it  
then sweeten it with white Sugar Candy  
drink this at four times, in the morning fast-  
ing, and at four of the Clock in the Af-  
ternoon a little warmed; do this nine or ten  
days together; if you please, you may  
take a third draught when you go to Bed.  
If you be bound in your body, put in a  
little Syrup of Violets; the way to take  
it, is to suck it through a straw, for the  
conveys is to the Lungs the better.

## 33. To make the best Bisket Cakes.

Take four new laid Eggs, leave out two  
of the Whites, beat them very well, then  
put in two spoonfuls of Rosewater, and  
beat them very well together, then put in  
one pound of double refin'd Sugar beaten and  
scurd, and beat them together one hour  
then put to them one pound of fine Flower  
and still beat them together a good while  
then put them upon Plates rubbed over with  
Butter, and set them into the Oven as fast  
as you can, and have care you do not bake  
them too much.

## The Queen-like Closet. 27

### 34. Perfumed Roses.

Take damask Rose Buds, and cut off the whites, then take Rose-water or Orange-Flower-water wherein hath been steeped Benjamin, Storax, Lignum Rhodum, Civet or Musk, dip some Cloves therein and stick into every Bud one, you must stick them in where you cut away the Whites; dry them between white Papers, they will then fall asunder; this Perfume will last seven years.

Or do thus.

Take your Rose Leaves cut from the Whites, and sprinkle them with the afore said water, and put a little powder of Cloves among them.

### 35. To make Tincture of Caraways.

Take one quart of the Spirits of French Wine, put into it one Pound of Caraway Comfits which are purled, and the Pills of two Citron Limons; let it stand in a warm place to infuse, in a Glass close stopped for a Month stirring it every day once.

Then strain it from the seeds, and add to as much Rose-water as will make it of a pleasant taste, then hang in your Bottle a little Ambergrece, and put in some

C 2

Leaf

## 28 The Queen-like Closet

Leaf-Gold ; this is a very fine Cordia

### 36. To get away the Signs of the Small Pox.

Quench some Lime in white Rose-water then shake it very well, and use it at your pleasure ; when you at any time have washed with it, anoint your face with Pomatum made with Spermaceti and oyl of sweet Almonds.

### 37. To make clouted Cream.

Take Milk that was milked in the morning, and scald it at noon ; it must have reasonable fire under it, but not too rash and when it is scalding hot, that your little Pimples begin to rise, take away the greatest part of the Fire, then let it stand and harden a little while, then take it off and let it stand untill the next day, covered then take it off with a Skimmer.

### 38. To make a Devonshire white-p

Take two quarts of new Milk, a penny white Loaf sliced very thin, then make the Milk scalding hot, then put to it the Bread and break it, and strain it through a Cloth, then put in four Eggs, a little Sp

Sugar

### The Queen-like Closet. 29.

Sugar, Raisins, and Currans, and a little Salt, and so bake it, but not too much, for then it will whey.

#### 39. To make the Portugal Eggs.

Take a very large Dish with a broad brim, lay in it some *Naples* Bisket in the form of a Star, then put so much Sack into the Dish as you do think the Biskets will drink up: then stick them full with thin little pieces of preserved Orange, and green Citron Pill, and strew store of French Comfits over them, of divers coloures, then butter some Eggs, and lay them here and there upon the Biskets, then fill up the hollow places in the Dish, with several coloured Jellies, and round about the Brim thereof lay Lawrel Leaves gilded vvith Leaf Gold; lay them slanting, and betveen the Leaves several coloured Jellies.

#### 40. To Candy Flowers the best way.

Take Roses, Violets, Cowslips, or Gillyflowers, and pick them from the vvhite bottoms, then have boiled to a Candy height Sugar, and put in so many Flowers as the Sugar vvill receive, and continually stir them vvith the back of a Spoon, and vvhen you see the Sugar harden on the sides of the

C 3

Skiller,



### 30 *The Queen-like Closet.*

Skillet, and on the Spoon, rake them out of the Fire, and keep them with stirring in the warme Skillet, till you see them part, and the Sugar as it were sifted upon them, then put them upon a paper while they are warme and rub them gently with your hands, till all the Lumps be broken, then put them into a Cullender and sift them as clean as may be, then pour them upon a cleare Cloth, and shake them up and down till there be hardly any sugar hanging about them; then if you would have them look as though they were new gathered, have some help, and open them with your fingers before they be quite cold, and if any Sugar hang about them, you may wipe it off with a fine Cloth; to candy Rosemary Flowers, or Archangel, you must pull out the string that stands up in the middle of the Blossom, and take them which are not at all faded, and they will look as though they were new gathered, with out opening.

### 41, *To pickle Cucumbers.*

Take the least you can get, and lay a layer of Cucumbers, and then a layer of beaten Spices, Dill, and Bay leaves, and so do till you have filled your Pot, and let the Spices, Dill, and Bay Leaves cover them.

## The Queen-like Closet. 31

Then fill up your pot with the best Wine Vinegar, and a little Salt, and so keep them sliced Turneps also very thin, in some Vinegar, Pepper and a little Salt, do make a very good Sallad, but they will keep but six Weeks.

### 42. To make Sugar-Cakes.

Take a pound of fine Sugar beaten and sieved, with four Ounces of the finest Flower, put to it one pound of Butter well washed with Rose-water, and work them well together, then take the Yolks of four Eggs, and beat them with some spoonfuls of Rose-water, in which hath been steeped two or three days before Nutmegs and Cinnamon, then put thereto so much Cream as will make it knead to a stiff Paste, rowl it into thin Cakes, and prick them, and lay them on Plates, and bake them; you shall not need to butter your Plates, for they will slip off of themselves, when they are cold.

### 43. To make very fine Cream.

Take a quart of Cream, and put to it some Rose-water and Sugar, some large Mace, Cinnamon and Cloves, boil it together for a quarter of an hour, then take the Yolks of eight Eggs, beat them together with some

### 32 The Queen-like Closet.

of your Cream, then put them into the Cream which is boiling, keep it stirring till it curdle, take it from the fire, and keep stirring till it be a little cold, then run through a strainer, dish it up, and let it stand one night, the next day it will be as stiff as Custard, then stick it with blanch'd Almonds, Citron Pill, and Eringo roots, and serve it in.

### 44. To make Syrup of Turneps for Consumption.

Take half a peck of Turneps washed and Pared clean, cut them thin, put to them one pound of Raisins of the Sun stoned, one quarter of a pound of Figs cut small, one Ounce of Anniseeds bruised, half an Ounce of Licoras sliced, one Ounce of Cloves bruised, two handfuls of Burrage Flowers, and so much water as will cover all, and two fingers breadth above them, then boil it on a great fire in an earthen Vessel covered, untill the roots be soft and tender, then strain out the Liquor, and to every Pint of it put a pound of fine Sugar, the whites of two Eggs beaten, boil it to a Syrup, and use it often, two or three spoonfuls at a time.

45. For

45. *For a Consumption.*

Take a Pint of Red Cows milk, then take the Yolk of a new laid Egg poached very rare, then stir it into the milk over a soft fire, but do not let it boil, sweeten it with a little Sugar Candy, and drink it in the morning fasting, and when you go to bed.

46. *To make Bottle Ale for a Consumption.*

Take a quart of Ale, and a Pint of strong *Aqua vite*, Mace and Cinamon of each one quarter of an Ounce, two Spoonfuls of the powder of Elecampane root, one quarter of a pound of Loaf Sugar, one quarter of a pound of Raisins of the Sun stoned, four spoonfuls of Anniseeds beaten to Powder, then put all together into a Bottle and stop it close.

Take three spoonfuls of this in a morning fasting, and again one hour before Supper and shake the Bottle when you pour it out.

47. *To make Cakes of Quinces.*

Take the best you can get, and pare  
C 5 them

### 34 The Queen-like Closet.

them, and slice them thin from the Core, then put them into a Gallipot close stopped, and tie it down with a Cloth, and put it into a Kettle of boiling water, so that it may stand steddily about five houres, and as your water boils away in the Kettle, fill it up with more warm water, then pour your Quinces in to a fine hair Sieve, and let it drain all the Liquor into a Bason, then take this Liquor and weigh it, and to every pound take a pound of double refin'd Sugar, boil this Sugar to a Candy height, then put in your Liquor, and set them over a slow fire, and stir them continually till you see it will jelly, but do not let it boil; then put it into Glasses, and set them in a Stove till you see them with a Candy on the top, then turn them out with a wet Knife on the other side upon a white Paper, sleeked over with a sleek-stone, and set them in the Stove again till the other side be dry, and then keep them in a dry place.

### 48: To make Marmalade of Apricocks.

Take Apricocks, pare them and cut them in quarters, and to every pound of Apricocks put a pound of fine Sugar, then put your Apricocks into a Skillet with half of the Sugar, and let them boil very tender and gently.

## The Queen-like Closet. 35

gently, and bruise them with the back of a Spoon, till they be like Pap, then take the other part of the Sugar, and boil it to a Candy height, then put your Apricocks into that Sugar, and keep it stirring over the fire, till all the Sugar be melted, but do not let it boil, then take it from the fire, and stir it till it be almost cold, then put it in Glasses, and let it have the Air of the fire to dry it.

### 49. To make Limon Cakes.

Take half a pound of refin'd Sugar, put to it two spoonfuls of Rose-water, as much Orange-Flower-water, and as much of fair water, boil it to a Candy height, then put in the Rind of a Limon grated, and a little Juice, stir it well on the fire, and drop it on Plates or sleeked Paper.

### 50. To make wafers.

Take a quart of Flower heaped and put to it the yolks of four Eggs, and two or three spoonfuls of Rose-water, mingle this well together, then make it like Batter with Cream and a little Sugar, and bake it on Irons very thin poured on.

### 36 The Queen-like Closet.

#### 51. To make Marmalade of Cherries with Currans.

Take four pounds of Cherries when they are stoned, and boil them alone in their Liquor for half an hour very fast, then pour away the Liquor from them, and put to them half a Pint and little more of the Juice of Currans, then boil a pound of double refin'd Sugar to a Candy height, and put your Cherries and Juice of Currans in that, and boil them again very fast till you find it to jelly very well.

#### 52. To preserve Rasberries.

Take the weight of your Rasberries in fine Sugar, and take some Rasberries and bruise them a little, then take the clearest of the bruised Rasberries, I mean the Juice, and the vveight of it in Sugar, and your other Sugar named before, and boil it, and Scum it, then put in your vvhole Rasberries, and boil them up once, then let them stand over the fire vwithout boiling till you see it will Jelly, and that it look clear, then take up your Rasberries one by one, and put them into Glasses, then boil your Syrup, and put it over them.

53. To

## The Queen-like Closet. 37

53. To make Syrup of Ale, good for weak People to take inwardly, or to heal old Sores, applied thereto.

Take two Gallons of Ale Wort, the strongest you can get, so soon as it is run from the Grounds, set it on the fire in a Pipkin, and let it boil gently, and that you do perceive it to be as though it were full of Rags, run it through a strainer, and set it on the fire again, and let it boil untill it be thick, and scum it clean, and when it is much wasted, put it into a Lesser Pan to boil, or else it will burn, when it is thick enough, take it off, and when it is cold put it into Gallipots, take as much as a Walnut fasting, and as much when you go to bed.

54. To make a whipt Sillibub.

Take half a Pint of Rhenish Wine or white Wine, put it into a Pint of Cream, with the whites of three Eggs, season it with Sugar, and beat it as you do Snow-Cream, with Birchen Rods, and take off the Froth as it ariseth, and put it into your Pot, so do till it be beaten to a Froth, let it stand two or three hours till it do settle, and then it will eat finely.

55. To



### 38 The Queen-like Closet.

#### 55. To make Raisin-Wine, or Stepony.

Take four Gallons of Spring-water, four pounds of Raisins of the Sun stoned, the juice of four good Limons, and the Rind of two cut thin, boil the Raisins, and Pill in the Water for half an hour or more, then put in the juice of Limon, and a little Spice, Sugar and Rose-water, and let it stand but a little more over the fire, then put it into an earthen Pot, and beat it] together till it be cold, then bottle it up, it will keep but a few days.

*Memorandum,* Two pounds of Sugar to one pound of Cowslips is enough for Conserve.

#### 56. To boil Samphire.

Take Water and Salt so strong as will bear an Egg, boil it, and when it boils, put in your Samphire unwashed, and let it Scald a little, then take it off, and cover it so close that no Air can get in, and set the Pot upon a cold Wisp of Hay, and so let it stand all night, and it will be very green, then put it up for your use.

57. *To make Cabbage Cream.*

Take twenty five Quarts of new Milk ;  
set it on the fire till it be ready to boil, stir  
it all the while that it creams not, then pour  
it into twenty several Platters so fast as you  
can, when it is cold, take off the Cream  
with a Skimmer, and lay it on a Pie Plate in  
the fashion of a Cabbage, crumpled one  
upon another, do thus three times, and be-  
tween every Layer you must mingle Rose-  
water and Sugar mingled thick, and laid on  
with a Feather ; some use to make a little  
Cream and boil it with Ginger, then take it  
from the fire and season it with Rose-water  
and sugar, and the Juice of Jordan Almonds  
blanched and beaten, then stir it till it be  
cold, that it cream not ; then take Toasts  
of Manchet cut thin, not too hard, nor  
brown, lay them in the bottom of the Dish,  
and pour the Cream upon them, and lay  
the Cabbage over.

58. *To make a Trifle.*

Take sweet Cream, season it with Rose-  
water and Sugar, and a little whole Mace ;  
let it boil a while, then take it off, and let it  
cool, and when it is luke-warm put it into  
such little Dishes or Bowls as you mean to  
serve

40 *The Queen-like Closet.*

Serve it in ; then put in a little Runnet, and stir it together ; when you serve it in, strewe on some French Comfits.

59. *To make thick Cream.*

Take sweet Cream, a little Flower finely searced, large Mace, a stick of Cinamon Sugar and Rosewater, let all these boil together till it be thick, then put into it thick Cream, the yolks of Eggs beaten, then let it seeth but a little while for fear of turning then pour it out, and when it is cold serve it in.

60. *To pickle Purslan to keep all the Year.*

Take the Leaves from the stalks, then take the Pot you mean to keep them in, and strewe Salt over the bottom, then lay in a good row of the Leaves, and strewe on more Salt, then lay in a row of the stalks, and put in more Salt, then a row of the Leaves so keep it close covered.

61. *To stretch Sheeps Guts.*

After they are clean scoured, lay them in water nine days shifting them once a day and they will be very easie to fill, and when they are filled, they will come to their wonted bigness.

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## **The Queen-like Closet.** 41

### **62. To make Cream of Pastes and Jellies.**

Put Eggs into the Cream as you do for a Fool, and slice your Sweet-meats very thin, and boil with them, then sweeten it and put it into a Dish.

### **63. To make a rare Medicine for the Chin-Cough.**

Make a Syrup of Hyssop-water and white Sugar Candy, then take the Powder of Gum Dragon, and as much of white Sugar Candy mixed together, and eat of it several times of the day, or take the above named Syrup, either of them will do the Cure.

### **64. For a Consumption.**

Take of Syrup of Violets, Syrup of Horehound, Syrup of Madenhair and Conserve of Fox Lungs, of each one Ounce, mix them well together, and take it often upon a Liquorick stick in the day time, and at night.

### **65. To make very rare Ale.**

When your Ale is turned into a Vessel that will hold eight or nine Gallons, and that hath done working, ready to be stopped

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ped up, then take a Pound and half of Raisins of the Sun stoned and cut in pieces, and two great Oranges, Meat and Rind, and sliced thin, with the Rind of one Limon, and a few Cloves, one Ounce of Coriander seeds bruised, put all these in a Bag, and hang them in the Vessel, and stop it up close; when it hath stood four days, bottle it up, fill the Bottles but a little above the Neck, and put into every one a Lump of fine Sugar, and stop them close, and let it be three Weeks or a Month before you drink it.

## 66. To make Ale to drink within a week.

Tun it into a Vessel which will hold Eight Gallons, and when it hath done working, ready to bottle, put in some Ginger sliced, and an Orange stuck with Cloves, and cut here and there with a Knife, and a pound and half of Sugar, and with a Stick stir it well together, and it will work afresh; when it hath done working, stop it close, and let it stand till it be clear, then bottle it up, and put a Lump of Sugar into every Bottle, and then stop it close, and knock down the Corks, and turn the Boles the Bottoms upwards, and it will be fit to drink in a Weeks time.

67. For

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### 67. *For the Gripping in the Guts.*

Take a peniworth of Brandy, and a peniworth of Mithridate mixed together, and drink it three nights together when you go to rest, or take a little Oil of Anniseeds in a Glass three times.

### 68. *To make a Sack Posset.*

Take twelve Eggs beaten very well, and put to them a Pint of Sack, stir them well that they curd not, then put to them three Pints of Cream, half a pound of white Sugar, stirring them well together, when they are hot over the fire, put them into a Bason, and set the Bason over a boiling pot of water, untill the Posset be like a Custard, then take it off, and when it is cool enough to eat, serve it in with beaten Spice strewed over it very thick.

### 69. *To make Pennado.*

Take Oatmeal clean picked and well beaten, steep it in water all night, then strain it and boil it in a Pipkin with some Currans, and a Blade or two of Mace, and a little salt; when it is well boiled, take it off, and put in the Yolks of two or three new laid Eggs beaten with Rosewater, then set it

no

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on a soft fire, and stir it that it curd not, then  
sweeten it with Sugar, and put in a little  
Nutmeg.

## 70. *To make Cakes without Fruit*

Take four pounds of fine Flower, run  
into it one pound of Butter very well, then  
take warmed Cream, and temper it with  
Ale yeast, so mix them together, and make  
them into a Paste, put in a little Rosewater  
and several Spices well beaten, let it lie by  
the fire till the Oven heat, and when you  
make it up knead into it half a pound of  
Caraway Comfits, and three quarters of  
pound of Bisket-Comfits, make it up as fast  
as you can, not too thick, nor cut it too deep  
put it into a hoop well butter'd, and wash  
over with the White of an Egg, Rosewater  
and Sugar, and strewe it with some Comfits  
do not bake it too much.

## 71. *A Sack Passet without Milk.*

Take thirteen Eggs and beat them very  
well, and while they are beating, take  
quart of Sack, half a pound of fine Sugar  
and a Pint of Ale, and let them boil a very  
little while, then put these Eggs to them  
and stir them till they be hot, then take  
from the fire, and keep it stirring a while

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then put it into a fit Bason, and cover it close with a dish, then set it over the fire again till it arise to a Curd, then serve it in with some beaten spice.

### 72. *A very fine Cordial.*

One Ounce of Syrup of Gilly-flowers; one dram of Confection of Alkermes, one Ounce and a half of Burrage-water, the like of Mint-water, one Ounce of Dr. Mountford's water, as much of Cinamon water mixed together.

### 73. *The best way to preserve Goosberries green and whole.*

Pick them clean and put them into water as warm as milk, so let them stand close covered half an hour, then put them into another warm water and let them stand as long, and so the third time, till you find them very green; then take their weight in fine Sugar, and make a Syrup, then put them in and let them boil softly one hour, then set them by till the next day, then heat them again, so do twice, then take them from that Syrup and make a new Syrup and boil them therein, till you find they be enough.

### 74. To



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74. *To make the Orange Pudding.*

Take the Rind of a small one, pared very thin, and boiled in several waters, and beaten very fine in a Mortar, then put to it four Ounces of fine Sugar, and four Ounces of fresh Butter, and the Yolks of six Eggs, and a little Salt, beat it together in a Mortar till the Oven heates, and so butter a dish and bake it, but not too much; strew Sugar on it, and serve it to the Table, Bake it in Puff-past.

75. *to make French Bread.*

Take half a Bushel of fine Flower, ten Eggs, one pound and a half of fresh Butter, then put in as much Yest as you do in a Manchet, temper it with new Milk pretty hot, and let it lye half an hour to rise, then make it into Loves or Rolls, and wash over with an Egg beaten with Milk; let not your Oven be too hot.

76. *To make a made Dish.*

Take four Ounces of sweet Almonds blanched, and beaten with Rose-water, strain them into some Cream, then take Artichoke bottoms boiled tender, and some boiled Marrow, then boil a quart of Cream with

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Take some Rosewater and Sugar to some thick-  
ness, then take it off, and lay your Arti-  
choakes into a Dish, and lay the Marrow  
on them, then mix your Almond Cream,  
and the other together, and pour it over  
them, and set it on Coals till you serve  
it in.

### 77. To make a Cake with Almonds.

Take one pound and half of fine Flower,  
of Sugar twelve Ounces beaten very fine,  
mingle them well together, then take half a  
pound of Almonds blanch'd, and beaten  
with Rosewater, mingle all these with as  
much Sack as will work it into a Paste, put  
in some Spice, some Yest, and some plump-  
ed Currans with some Butter, and a little  
salt, so make it into a Cake and bake it.

### 78. To make a Sillibub.

Take a Limon pared and sliced very thin;  
then cover the bottom of your Sillibub Pot  
with it, then strew it thick with fine Sugar,  
then take Sack or white Wine, and make a  
Curd with some Milk or Cream, and lay it  
on the Limon with a Spoon, then whip some  
Cream and Whites of Eggs together, sweet-  
ened a little, and cast the Froth thereof upon  
your Sillibub, when you lay in your  
Curd

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Curd, you must lay Sugar between every Lay.

79. *To make fine water-Gruel.*

Take the best Oatmeal beaten, and steep it in water all night, the next day strain it and boil it with a Blade of Mace, and when it is enough, put in some Raisins and Currants (which have been infused in a pint of seething Water) and a little Wine, little Salt, a little Sugar, and so eat it.

80. *To make Limon Cream.*

Take a quart of Cream, keep it stirring on the fire untill it be blood warm, then take the Meat of three Limons Sweetned with Sugar, and a little Orange Flower water, sweeten them so well that they may return the Cream, then stir them into the Cream on the fire with some yolks of Eggs and serve it in cold: Limon Posset thickned with yolks of Eggs, makes a fine Cawendish for a sick body.

81. *To make rare Cakes with Almonds*

Take two Pounds and an half of blanched Almonds beaten fine, with Rose-water, beat them with a Pound and three quarters of fine Sugar and some Musk, and Ambergris.

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Take six Whites of Eggs beaten to a froth, let them stand a little, then set them in a Chafing dish of Coals, and dry them a little, stirring them all the while, then take half a Peck of Flower; put into it a little salt, three Pints of Ale-yest, have in readiness your Cream lukewarm, strain your Yest, and put into it six spoonfuls of sack, put in Spice into your Flower, and make all these into a stiff Paste with the Cream, work it well and lay it by the fire to rise one hour, then work into your Paste two pounds and a quarter of fresh Butter, roll your Paste in pieces three times, then brew in a pound of Caraway Comfits, and make this Paste into five Cakes, lay them on buttered Plates or double Papers, then brew Caraway Comfits on the top and a little refined Sugar; one hour will bake sufficiently.

### 82. To make Shrewsbury Cakes.

Take four pounds of Flower, two pounds of Butter, one pound and an half of fine Sugar, four Eggs, a little beaten Cinamon, a little Rosewater, make a hole in the Flower, and put the Eggs into it when they are beaten, then mix the Butter, Sugar, Cinamon, and Rose-water together, and then mix them

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with the Eggs and Flower, then make them into thin round Cakes, and put them into an Oven after the Household Bread is drawn out, this quantity will make three dozen Cakes.

## 83. To make Goosberry Wine.

Bruise ripe Goosberries with an Apple Bearer, but do not beat them too small, then strain them through a hair strainer, and put your Juice into an earthen Pot, keep it covered four or five dayes till it be clear, then draw it out into another Vessel, letting it run into a hair sieve, stop it close, and let it stand one fortnight, then draw it out into quarts Bottles, putting one pound of Sugar into eight Bottles, stop them up close, and in a week or fortnights time you may drink them.

## 84. To make Damson Wine.

Take four Gallons of Water and put into every Gallon of Water four Pounds of Malaga Raisins, and half a Peck of Damsons: Put the Raisins and Damsons into a Vessel without a head, cover the Vessel and let them steep six days, stirring them twice a day, then let them stand as long with

## The Queen-like Closet. 51

Strring, then draw the Wine out of the Vessel, and colour it with the infused jucie of Damsons sweetned with Sugar, till it be like Claret Wine, then put it into a Wine-vessel for a fortnight, and then bottle it up.

### 84. To Pickle Cucumbers the very best way.

Take those you mean to pickle, and lay them in water and salt three or four days, then take a good many great Cucumbers, and cut the outsides of them into water, for the insides will be too pappy, boil them in that Water, with Dill seeds and Fennel seeds, and when it is cold, put to it some salt, and as much of Vinegar as will make it strong pickle, then take them out of the Water and Salt, and pour this Liquor over them, and let them stand close covered for a fortnight or three weeks.

Then pour the Pickle from them and boil it, and when it is cold add to it some more Vinegar, and put it to them again, so let them stand one Month longer, and now and then when you see occasion, boil it again, and when it is cold, put it to them, and every time you boil it, put some Vinegar thereto, and lay the seeds and pieces of Cucumbers on the top, and after the first

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fortnight when you boil it, put in some whole Pepper and some whole Cloves and Mace, and always put the Liquor cold on them.

## 86. To make the best Orange Marmalade.

Take the Rinds of the deepest colour'd Oranges, boil them in several Waters till they are very tender, then mince them small and to one pound of Oranges, take a pound of Pippins cut small, one pound of the finest Sugar, and one Pint of Spring-water melt your Sugar in the Water over the fire and scum it, then put in your Pippins, and boil them till they are very clear, then put in the Orange Rind, and boil them together till you find by cooling a little of it, that it will jelly very well, then put in the Juice of two Oranges, and one Limon, and boil it a little longer; and then put it up in Gallipot.

## 87. To preserve white Quinces.

Take the fairest you can get, and cook them very tender, so that a straw may go through to the Core, then Core them with a scoop or small knife, then pare them finely, and weigh them; to every pound

Quince

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Quinces, take one pound of double refined  
sugar, and a Pint of the Water wherein  
thin slices of Pippins have been boiled; for  
that is of a jellying quality, put your Sugar  
to the Pippin water, and make a Syrup, and  
strain it, then put in your Quinces, and boil  
them very quick, and that will keep them  
whole and white, take them from the fire  
sometimes and shake them gently, keep  
them clean scummed, when you perceive  
them to be very clear, put them into Gally-  
pots or Glasses, then warm the Jelly and  
put it to them.

### 88. *To make Conserve of Red Roses.*

Take their Buds and clip off the Whites,  
then take three times their weight in Sugar  
double refined; beat the Roses well in a  
Mortar, then put in the Sugar by little and  
little, and when you find it well incorpora-  
ted, put it in to Gally-pots, and cover it with  
Sugar, and so it will keep seven years.

### 89. *To make plain Bisket-Cakes.*

Take a Pottle of Flower, and put to it  
half a pound of fine Sugar, halfe an Ounce  
of Caraway seeds, halfe an Ounce of  
Anniseeds, six spoonfulls of Yest; then  
boil a Pint of Water or little more, put in



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to it a quarter of a pound of Butter  
little more, let it stand till it be cold  
then temper them together till it be  
thick as Mancher, then let it lie a while  
rise, so roul them out very thin, and  
prick them, and bake them in an Oven  
too hot.

## 90. To make Green Paste of Pippins.

Take your Pippins while they be green  
and coddle them tender, then peel them, and  
put them into a fresh warm Water, and co-  
ver them close, till they are as green as you  
desire. Then take the Pulp from the Core  
and beat it very fine in a Mortar, then take  
the weight in Sugar, and wet it with Water  
and boil it to a Candy height, then put  
your Pulp, and boil them together till  
will come from the bottom of the Skillet  
then make it into what form you please, and  
keep them in a stove

## 61. To make Paste of any Plumbs.

Take your Plumbs, and put them into  
Pot, cover them close and set them into  
Pot of seething Water, and so let them  
till they be tender, then pour forth the  
Liquor, and strain the Pulp through a Can-  
vas strainer, then take to half a Pound

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Take the pulp of Plumbs half a pound of the Pulp of Pippins, beat them together, and take their weight in fine Sugar, with as much Water as will wet it, and boil it to a Candy weight, then put in your Pulp, and boil them together till it will come from the bottom of the Posnet, then dust your Plates with searced Sugar, and so keep them in a stove to dry.

### 92. To make Almond Ginger-Bread.

Take a little Gum-Dragon and lay it in steep in Rose-water all night, then take half Pound of Jordan Almonds blanch'd and beaten with some of that Rose water, then take half a pound of fine Sugar beaten and searced, of Ginger and Cinamon finely searced, so much as by your taste you may judge to be fit; beat all these together in a Paste, and dry it in a warm Oven or Stove.

### 93. To make Snow Cream.

Take a Pint of Cream, and the Whites of three Eggs, one Spoonful or two of Rose-water, whip it to a Froth with a Birchen Rod, then cast it off the Rod into a Dish, in the which you have first fastned half a Manchet with some Butter on the Bottom;

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and a long Rosemary sprig in the middle  
when you have cast all the Snow on the  
then garnish it with several sorts of sweet  
meates

94. *To preserve Oranges and Limons  
that they shall have a Rock Candy  
on them in the Syrup.*

Take the fairest and cut them in halves  
or if you will do them whole, then cut  
a little hole in the bottom, so that you may  
take out all the meat, lay them in water  
nine dayes, shifting them twice every day  
then boil them in several Waters, till a straw  
will run through them, then take to every  
Pound of Orange or Limon one Pound  
fine Sugar, and one quart of Water, make  
your Syrup, and let your Oranges or Limons  
boil a while in it, then let them stand  
five or six dayes in that Syrup, then to every  
Pound, put one Pound more of Sugar into  
your Syrup, and boil your Oranges till they  
be very clear, then take your Oranges out  
and boil your Syrup almost to Candy, and  
put to them.

95. *To make Sugar Plate.*

Take a little Gum-Dragon laid in steed  
in Rose-water till it be like Starch, then

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beat it in a Mortar vvith some searced  
Sugar till it come to a perfect Paste, then  
mould it vvith Sugar, and make it into vvhat  
form you please, and colour some of them,  
lay them in a vvarm place, and they vvill dry  
of themselves.

### 96. To make Artificial walnuts.

Take some of your Sugar Plate. print it  
in a mould fit for a Walnut Kernel, yellow  
it over vvith a little Saffron, then take Sear-  
ced Cinamon and Sugar, as much of the  
one as the other, vvork it in paste vvith some  
Rose-vvater, vvherein Gum Dragon hath  
been steeped, and print it in a Mould for a  
Walnut shell, and vvhen they are dry, close  
them together over the shell vvith a little of  
the Gum vvater.

### 97. To make short-Cakes.

Take a pint of Ale-Yest, and a Pound  
and half of fresh Butter, melt you Butter,  
and let it cool a little, then take as much fine  
Flovver as you think vvill serve, mingle it  
vvith the Butter and Yest, and as much  
Rose-vvater and Sugar as you think fit, and if  
you please, some Caraway Comfits, so bake  
it in little Cakes; they vvill last good half a  
year.

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98. *To preserve Red Roses which is a good and effectual as any Conserve and made with less trouble.*

Take Red Rose Buds clipped clean from their Whites one pound, put them into a Skillet with four Quarts of Water, Wine measure, then let them boil very fast till three Quarts be boiled away, then put in three pounds of fine Sugar, and let it boil till it begins to be thick, then put in the Juice of a Limon, and boil it a little longer and when it is almost cold, put it into Gallipot, and strew them over with searced Sugar, and so keep them so long as you please the longer the better.

99. *A fine Cordial Infusion.*

Take the Flesh of a Cock Chick cut in small pieces, and cut into a Glass with a wide Mouth, put to it one Ounce of Harts-Horn half an Ounce of Red Coral prepared, with a little large Mace, and a slice or two of Limon, and two Ounces of White Sugar Candy, stop the Glass close with a Cork and set it into a Vessel of Seething Water and stuff it round with Hay that it jog not when you find it to be enough, give the sick Party two spoonfuls at a time.

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### 100. For a Cough of the Lungs.

Take two Ounces of Oil of sweet Almonds newly drawn, three Spoonfuls of Colts-foot Water, two Spoonfuls of Red Rose-water, two ounces of white Sugar-Candy finely beaten; mingle all these together, and beat it one hour with a spoon, till it be very white; then take it often upon a Licoras stick. This is very good.

### 101. To Preserve Grapes.

Take your fairest white Grapes and prick them from the stalks, then stone them carefully, and save the Juice; then take a pound of Grapes, a pound of fine Sugar, and a pint of water wherein sliced Pippins have been boiled, strain that water, and with your Sugar and that make a Syrup, when it is well scummed put in your Grapes, and boil them very fast, and when you see they are as clear as glass, and that the Syrup will jelly, put them into Glasses.

### 102. To make Collops of Bacon in Sweet-meats.

Take some Marchpane Paste, and the weight thereof in fine Sugar beaten and searced, boil them on the fire, and keep them  
stirring.

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stirring for fear they burn, so do till you find it will come from the bottom of the Posnet, then mould it with fine Sugar like Paste, and colour som of it with beaten Cinamon, and put in a little Ginger, then roll it broad and thin, and lay one upon another till you think it be of a fitt thickness and cut it in Collops and dry it in an Oven.

## 103. *To make Violet Cakes.*

Take them clipped clean from the white and their weight in fine Sugar, wet your Sugar in fair water, and boil it to a Candy height, then put in your Violets, and stir them well together, with a few drops of a Limon then pour them upon a wet Pye-Plate, or on a slicked paper, and cut them in what form you please; do not let them boil; for they will spoil the colour: Thus you may do with any Herb or Flower, or with an Orange or Limon Pill, and, if you like, put in a little Musk or Ambergrece.

## 104. *To preserve white Damsons.*

Take to every pound one pound of fine Sugar and a quarter of a pint of fair water make your Syrup and scum it well, then take it from the fire, and when it is almost cold put in your Damsons, and let them

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ald a little, then take them off a while, and  
then set them on again; vvhhen you perceiue  
them to be very clear, put them into Pots  
or Glasses.

### 105. *To make very good Cake.*

Take a peck of Flowver, four pound of  
Currans vvell vvalshed, dried and picked,  
four pounds of Butter, one pound of Sugar,  
one Ounce of Cinamon, one Ounce of Nut-  
megs, beat the Spices, and lay it all night in  
Rose-vvater, the next day strain it out, then  
take one pint and an half of good Ale-Yest,  
the Yolks of 4 Eggs, a pint of Cream, put a  
pound of the butter into the vvarmed Cream  
put the rest into the Flowver in peices, then  
wet your Flowver vvvith your Cream, and put  
in your Currans, and a little Salt, and four  
or five spoonfuls of Caravvay-Comfits and  
your Spice, mix them all and the Yest vvell  
together, and let it lie one hour to rise,  
then make it up and Bake it in a Pan but-  
tered: It may stand two hours,

### 106. *To make PASTE Royal.*

Take Quince Marmalade almost cold, and  
mould it up vvvith searced Sugar to a Paste,  
then make it into vvhat form you please and  
dry them in a Stove.

### 107. *To*



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107. *To make Paste of Pippins coloured with Barberries.*

Take the Pulp of Codled Pippins, and as much of the Juice of Barberries as will colour it, then take the weight of it in fine Sugar, boil it to a Candy height, with a little water, then put in your Pulp beaten very well in a Mortar, boil it till it come from the bottom of the Posnet, then dust your Plate with Sugar, and drop them thereon, and dry them in a Stove or warm Oven.

108. *To preserve Barberries.*

Take one Pound of stoned Barberries, and twice their weight in fine Sugar, then strain two or three handfuls of Barberries from their stalks, and put them into a Dish with as much Sugar as Barberries, over a Chafin dish of Coals, when you see they are well plumped, strain them, then wet your other Sugar with this, and no Water, boil it and scum it, and then put in your stoned Barberries, and boil them till they are very clear.

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99. *To make Jelly of Currans or of any other Fruit.*

Take your Fruit clean picked from the stalks, and put them into a long Gallipot, and set it into a Kettle of Water close covered; keep the Water boiling till you find the fruit be well infused, then pour out the clearest, and take the weight of it in fine Sugar, wet your Sugar with Water, and boil it to a Candy height, then put in your clear Liquor, and keep it stirring over a slow fire till you see it will jelly, but do not let it boil; the Pulp which is left of the Liquor, you may make Paste of if you please, as you do the Pippin Paste before named.

110. *To make a Goosberry Fool.*

Take a Pint and an half of Goosberries clean picked from the Stalks, put them into a Skillett with a Pint and half of fair Water, scald them till they be very tender, then bruise them well in the Water, and boil them with a pound and half of fine Sugar till it be of a good thickness, then put to it the Yolks of six Eggs and a Pint of Cream, with a Nutmeg quartered, stir these well together till you think they be enough, over a slow fire, and put it into a Dish, and when it is cold, eat it.

111. *To*

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### 111. To make perfumed Lozenges.

Take twelve Grains of Ambergrece, six Grains of Musk, and beat it with some Sugar Plate spoken of before, then roule out in thin Cakes, and make them into what form you please, you may make them round like a Sugar Plumb, and put a Coriander seed in each of them, and so they will be like Comfits, and you may make them into Lozenges to perfume Wine with.

### 112. To Candy Eryngo Roots.

Take the Roots new gathered, without Knots or Joints, wash them clean, and boil them in several Waters till they are very tender, then wash them well, and dry them in a Cloth, slit them, and take out the Pith, and braid them in Braids as you would a Womans Hair, or else twist them, then take twice their weight in fine Sugar, take half that Sugar, and to every Pound of Sugar, one quarter of a Pint of Rose-water and as much fair water, make a Syrup of it, and put in your roots and boil them, and when they are very clear, wet the rest of the Sugar with Rose-water, and boil it to a Candy height, then put in the Roots and boil them and shake them, and when they be enough

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Take them off, and shake them till they are cold and dry, then lay them upon Dishes or Plates till they are thoroughly dry, and then put them up; thus you may do Orange or Lemon, or Citron Pill, or Potato Roots.

### 113. To preserve Goosberries.

Take your Goosberries, and stone them, then take a little more than their weight in Sugar, then with as much Water as will melt the Sugar, boil it and Scum it, then put in your Goosberries, and boil them till they be clear, then take up your Goosberries, and put them into Glasses, and boil the Syrup a little more, and put over them.

### 114. To make Leach and to colour it.

Take one Ounce of Isinglass and lay it in Water four and twenty hours, changing the Water three or four times, then take a quart of new Milk, boiled with a little sliced Ginger and a stick of Cinamon, one Spoonful Rose-water, and a quarter of a pound of Sugar, when it hath boiled a while, put in the Isinglass, and boil it till it be thick, keeping it always stirring, then strain it and keep it stirring, and when it is cold you may slice it out, and serve it upon Plates; you

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you may colour it with Saffron, and soe with Turnsole, and lay the White and the one upon another, and cut it, and it will look like Bacon; it is good for weak people, and Children that have the Rickets.

## 115. To take away the Signs of the Small Pox.

Take some Sperma-ceti, and twice as much Virgins wax, melt them together and spread it upon Kids Leather, in the shape of a Mask then lay it upon the Face, and keep it on night and day, it is a very fine Remedy.

## 61. For Morphem, or Freckles, and to clear the Skin.

Take the Blood of any Fowl or Beast and wipe your Face all over with it every night when you go to bed for a fortnight together, and the next day wash it all with White Wine, and white Sugar Candy and sometimes hold your face over the smoke of Brimstone for a while, and close your eyes, if you add the juice of a Limon to the white Wine, it will be the better.

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117. *To make Almond Butter to look white.*

Take about two Quarts of Water, the stom of a Manchet, and a Blade of large sage, boil it half an hour, and let it stand till it be cold, then take a Pound of sweet almonds blanched, and beaten with Rose-water very fine, so strain them with this water many times, till you think the virtue is out of them, and that it be a thick Almond Milk, then put it into a Skillet, and make it boiling hot, that it simmer, then take a Spoonful of the Juice of a Limon, and put it into it, stirring of it in, and when you receive it ready to turn, then take it from the fire, and take a large fine Cloth, and put your Liquor all over the Cloth with a Tandle, then scrape it altogether into the Tandle with a Spoon, then tie it hard with Packthread, so let it hang till the next morning, then put it in a Dish, and sweeten it with Rose-water and Sugar, put a little Ambergreece if you please.

118. *For the Ptisick.*

Take a Pottle of small Ale, one Pound Raisins of the Sun stoned, with a little hand-

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handful of Penniroyal, boil these together and add a little Sugar-candy to it, and take five or six spoonfuls at a time four or five times in a day for a good while.

## 119. Marmalade of Apricocks.

Take the ripest and stone them and pare them, and beat them in a Mortar, then beat the Pulp in a Dish over a Chafing-dish of Coals, till it be somewhat dry, then take the weight in fine Sugar, and boil it to Candy height, with some Rose-water, then put in your Pulp, and boil them together till it will come from the bottom of a Skiller, and always keep it stirring, fear it burn, then put it into Glasses.

## 120. Syrup of Turneps.

Take of the best and pare them, and beat them in a pot, then take the clear Juice from them, and with the like weight in fine Sugar make it into a Syrup, and add a little Liquorice to it, and take it often.

## 121. To make good Jelly.

Take a lean Pig, dress it clean, and boil it in a sufficient quantity of Fair water,

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Four Ounces of green Liquorice scraped and  
quised, Maidenhair two handfuls, Colts-  
for one handful, Currans half a Pound,  
ates two Ounces stoned and sliced, Ivory  
the Ounce, Hartshorn one Ounce, boil  
ese to a strong Jelly, and strain it, and  
ke off the Fat, then put to it half a pound  
Sugar, and half a Pint of white Wine,  
so eat it at your pleasure.

### 122. *A most excellent Cordial proved by very many.*

Take three Grains of East Indian Be-  
ar, as much of Ambergreece, powder  
them very fine with a little Sugar, and min-  
le it with a spoonful and half of the Syrup  
of the Juice of Citrons, one Spoonfull of Sy-  
rup of Clovegilliflowers, and one spoonful  
of Cinamon Water, so take it warmed.

### 123. *To make the Black Juice of Liquorice.*

Take Two Gallons of running Water,  
three handfuls of unset Hysop, three pounds  
and half of Liquorice scraped, and dried in  
the Sun and beaten, then cover it close and  
boil it almost a whole day in the Water;  
when it is enough, it will be as thick as  
Cream, then let it stand all night, the next  
morning strain it, and put it in several Pans  
in



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in the Sun to dry, till it work like  
then mould it with White Sugar C  
beaten and searced], and print it in  
Cakes, and print them with Seals, and  
them.

## 124. To make Marchpane.

Take Two Pounds of Jordan Almonds  
blanch and beat them in a Mortar with R  
water, then take one Pound and half  
Sugar finely searced, when the Almonds  
beaten to a fine Paste with the Sugar, the  
take it out of the Mortar, and mould it  
searced Sugar, and let it stand one hour  
cool, then Roll it as thin as you would  
for a Tart, and cut it round by the Pla  
then set an edge about it, and pinch it,  
set it on a bottom of Wafers, and bake  
little, then Ice it with Rose-water and Sug  
and the White of an Egg beaten together  
and put it into the Oven again, and w  
you see the Ice rise white and high, tak  
out, and set up long pi ece of Marchp  
first baked in the middle of the Marchp  
stick it with several sorts of Comfits,  
lay on Leaf-Gold with a Feather and  
White of an Egg beaten.

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### 125. To preserve Green Pippins.

Scald some green Pippins carefully, then  
el them, and put them into warm water,  
d cover them, and let them stand over a  
ow fire till they are as green as you would  
ve them, and so tender as that a straw  
ay run through them, then to every pound  
Apples, take one pound of fine Sugar,  
d half a pint of water, of which make a  
rup, and when you have scum'm'd it clean,  
t in your Apples, and let them boil a  
hile, then set them by till the next day  
en boil them throughly, and put them,

### 126. To preserve Peaches.

Take yout Peaches when you may prick  
hole throuh them, scald them in fair  
water, and rub the Fur off from them with  
our Thumb, then put them in another  
arm water over a slow fire, and cover  
em till they be green, then take their  
eight in fine Sugar and a little water, boil  
and scum it, hen put in your Peaches, and  
ill them till they are clear, so you may do  
een Plumbs or green Apricocks.

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127. *Marmalade of Damsons.*

Take two pounds of Damsons, and a pound of Pippens pared and cut in pieces, bake them in an Oven with a little Ginger, when they are tender, pour into a Callender, and let the Syrup come from them, then strain them, and take as much Sugar as the Pulp doth weigh, beat it to a Candy height with a little water, put in your Pulp, and boil it till it comes from the bottom of the Skillet, and put it up.

128. *Marmalade of Wardens.*

Bake them in an earthen pot, then take them from the Core and beat them in a Mortar, then take their weight in fine Sugar and boil it to a Candy height with a little water, then put in your Pulp with a little beaten Ginger, and boil it till it comes from the bottom of the Posnet; and so do with Quinces if you please.

129. *Marmalade of green Pippins to look green.*

Scald them as you do to preserve. Stamp them in a Mortar, and take

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eight in fine Sugar, boil it to a Candy  
eight with a little water, then boil it and  
the Pulp together, till it will come from the  
bottom of the Posner.

### **130. To preserve green Walnuts.**

Take them and steep them all night in  
water, in the morning pare them and boil  
them in fair water till they be tender, and  
then stick a Clove into the head of each of  
them, then take one Pound and half of Sugar  
to every pound of Walnuts, and to every  
pound of Sugar one Pint of Rosewater,  
make a Syrup of it, and scum it, then put in  
your Walnuts, and boil them very leisurely  
till they are enough; then put in a little  
Musk or Ambergreece with a little Rose-  
water, and boil them a little more, and put  
them up; it is a very good Cordial and will  
keep seven years or more.

### **131. To dry old Pippins.**

Pare them, and bore a hole through them  
with a little knife or Piercer, and cut some  
of them in halves, take out the Cores of  
them as you cut them, then put them into  
Syrup of Sugar and water, as much as  
will cover them in a broad preserving Pan,  
then boil so fast as may be; taking them

E

some-

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times from the fire, scumming them  
when you perceiue your Apples clear  
Syrup thick, then take them up, and  
them into a warm oven from the Syrup  
night, the next morning turn them, and  
them in again, so do till they are dry, if  
please to glister some of them, put  
into your Candy-pot but one night,  
lay them to dry the next day, and they  
look like Crystal.

## 132. To preserve Bullace as green grafs.

Take them fresh gathered, and  
them in several places, scald them as  
do your green Peaches, then take  
weight in fine Sugar, and make a Syrup  
with a little water, then put in your Bull  
and boil them till they be very clear and  
Syrup very thick.

## 133. To preserve Medlars.

Take them at their full growth,  
them as thin as you can, prick them  
your Knife, and par-boil them reason  
tender, then dry them with a Cloth,  
put to them as much clarified Sugar as  
cover them, let them boil leisurely, turn  
them often, till they have well taken the

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then put them into an earthen Pot, and let them stand till the next day, then warm them again half an hour; then take them and lay them to drain, then put in to it Syrup half a pint of water where Pippins have been boiled in slices and a quarter of a Pound of fresh Sugar boil it, and when it will jelly, put to it the Medlars in Gallinots or Gl'es.

### 134. To make Conserve of Violets.

Take a pound clean cut from the whites, stamp them well in a Mortar and put to them two or three Ounces of white Sugar-candy, then take it out and lay it upon a soaked Paper, then take their weight in fine sugar, and boil it to a Candy height with a little water, then put in your Violets, and a little juice of Limon, and then let them lie but one waime or two over the fire, stirring it well; then take it off, and when it is between hot and cold, pat it up and keep it.

### 135. To cast all kinds of shapes, what you please and to colour them.

Take half a pound of refined Sugar, melt it to a Candy height with as much water as will melt it, then take from it a few drops of this wine or Rhenish

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made of Alabaſter, and lay them in one hour before you put in the hot Sugar then when you have put in your Sugar the mould about in your hand till it cool, then take it out of the mould, and pour it according to the nature of the thing you would have it reſemble.

136. *To dry Pears without Sugar.*

Pare them, and leave the ſtalks and pippes on them, then bake them in an earthen pot with a little Claret Wine covered, then drain them from the Syce and dry them upon Sieves in a warm Oven, turning them morning and evening every time you turn them hold them by the ſtalk and dip them in the Liquor where they were baked and flat them every now and then a little.

If you do them carefully they will be very red and clear and eat moiſt, when they are dry put them up.

137. *To make Raspberry Wine.*

Take Raspberries and bruife them with the back of a ſpoon, and ſtrain them into a bottle with the juice, ſtop it, but very cloſe, let it ſtand four or five days, then pour it from the Grounds into a new bottle and put as much white wine or Rheniſh

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our juice will well colour, then sweeten with Loaf Sugar, then bottle it and keep and when you drink it you may perfume one of it with one of the Lozenges spoken before.

### 138. To preserve Oranges in jelly.

Take the thickest rind Oranges chippd very thin, lay them in water three or four days, shifting them twice every day, then fill them in several waters, till you may draw straw through them, then let them lye in a Pan of water all night, then dry them gently in a Cloth, then take to every Pound Oranges one Pound and an half of Sugar, and a Pint of water, make thereof a Syrup; then put in your Oranges, and boil them a little, then set them by till the next day, and boil them again a little, and so for four or five days together, then boil them till they are very clear, then drain them in a sieve, then take to every Pound Oranges one quarter of a Pint of water wherein sliced Pippins have been boiled to your Syrup, and to every quarter of a Pint of that water, add a quarter of a Pound fresh Sugar, boil it till it will jelly, then put your Oranges into a Pot or a Glass, and put the jelly over them; you may if you



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please, take all the Meate out of some  
your Oranges at one end; and if it be  
preserved Pippins; and if you put in a  
Juice of Orange and Limon into  
Syrup when it is almost boiled, it will  
very fine tasted.

### To make Crystal Jelly.

Take a Knuckle of veal and two Calves  
Feet, lay them in water all night; then  
boil them in Spring water, till you perceive it  
be a thick Jelly, then take them out and  
your Jelly stand till it be cold, then  
the clearest, and put it into a Skillet,  
sweeten it with Rose-water and fine Sugar  
and a little whole Spice, and boil them  
together a little, and so eat it when it is cold.

### To make China-Broth.

Take three Ounces of China sliced  
and three Pints of fair water, half an Ounce  
of Marts-horn, let it steep together two  
hours, then put in a Red Cock cut in pieces  
and bruised; one Ounce of Raisins of  
Sun stoned; one Ounce of Currans  
Ounce of Dates stoned, one Parsly root,  
Fennel-root, the Pith being out, a little  
Rage and Bugloss, and a little Pimpernel  
two Ounces of Pearl-Barley; boil all the

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gether till you think they be well boiled,  
then strain it out.

### 140. *To make Court Perfumes.*

Take three Ounces of Benjamin, lay it  
night in Damask Rose Buds clean cut  
from the white, beat them very fine in a  
one Mortar till it come to a Masse, then  
take it out and mix it with a dram of Musk  
very beaten, as much Civet, mould them  
with a little scarced Sugar, and dry  
them very well and keep them to burn, one  
Time is sufficient.

### 141. *A Syrup for a Cold.*

Take Long-wort of the Oak, Sage of  
Jerusalem, Hyssop, Colts-foot, Maiden-hair,  
Labious, Horehound, one handful of each,  
four ounces of Liquorice scraped, two  
ounces of Anniseeds bruised, half a pound  
Raisins of the Sun stoned, put these  
together into a Pipkin with two quarts of  
spring water, let them stand all night to  
infuse close stopped, when it is half boiled  
away, strain it out, and put to it to every  
 pint of Liquor a pound of Sugar and boil  
to a Syrup.

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### 142. *To make white Marmalade of Quinces*

Coddle them so tender that a straw may run through them, then take grated Quinces and strain the Juice from them, then slice your scalded Quinces thin and weigh them and take a little above their weight in Sugar, wet your Sugar with the raw juice, boil it and scum it, then put in your sliced Quinces and boil them up quick till the jelly, then put them into Glasses.

### 143 *The white juice of Liquorice.*

Take one pound of Liquorice clean scraped, cut it thin and short, and dry it in an Oven, then beat it fine in a Mortar then put it into a stone Jugg, and put thereto of the water of Colts-foot, Scabious, Hops and Horehound, as much as will stand four fingers deep above the Liquorice, then set this Jugg, close stoped, into a Kettle of water, and keep the water boiling, let it be stuffed round with hay that it may not, let it stand so four hours, and so every other day for the space of ten days, then strain it into a dish, set the dish over boiling water, and let it vapour away till it be thick, then add to it one pound of

Sugar

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Ginger Candy, the best and whitest you can  
beaten very well, then put it into several  
dishes and dry it in the Sun, or in a  
warm Oven, beating it often with bone  
knives till it be stiff, then take as much Gum  
Dragon steeped in Rose-water as will  
make it pliable to your hand, then make it  
into little Rolls, and add two grains of  
Musk or Ambergreece and a few drops of  
oil of Anniseed, and so make them into  
little Cakes, and print them with a seal and  
then dry them.

### 144. To dry Plumbs naturally.

Take of any sort and prick them and  
put them into the bottom of a Sieve dusted  
with Flower to keep them from sticking,  
let them stand in a warm Oven all night,  
the next morning turn them upon a clean  
sieve, and so do every day till you see that  
they are very dry.

### 145. To dry preserved Pears.

Wash them from the Syrup, then take  
some fine Sugar and boil it to a Candy  
height with a little water then put in your  
pears, and shake them very well up and  
down, then lay them upon the bottom of a  
sieve, and dry them in a warm Oven and so  
keep them.

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146. To make little Cakes and  
Almonds.

Put into a little Rose-water two grains  
of Ambergrece, then take a pound of blan-  
ched Almonds and beat them with the  
Rosewater, then take a pound of your fine  
Sugar, beaten and seared, and when your  
Almonds are well beaten mix some of the  
Sugar with them, then make your Cakes  
and lay them on Wafer sheets; and when  
they are half baked take the rest of the  
Sugar, being boiled to a Candy height with  
a little Rose-water, and so with a Feather  
wash them over with this, and let them  
stand a while longer.

147. To make very pretty Cakes that  
will keep a good while.

Take a Quart of fine Flower and  
yolks of 4 Eggs, a quarter of a pound  
Sugar, and a little Rose-water, with some  
beaten Spice, and as much Cream as will  
work it into a Paste, work it very well and  
beat it, then roll it as thin as possible, and  
cut them round with a Spur, such as  
Pastry Cooks do make, then fill them with  
Currants first plumped a little in Rose-  
water and Sugar, do put another sheet of  
Paste over them and

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and close them, prick them, and bake them  
but let not your Oven be too hot; you may  
colour some of them with Saffron if you  
please, and some of them you may ice over  
with Rosewater and Sugar, and the White  
of an Egg beaten together.

148. *To make a Paste to wash your  
hands withal.*

Take a pound of bitter Almonds, blanch  
them and beat them very fine in a Mortar  
with four Ounces of Figs, when it is come  
to a Paste put it into a Gallipot, and keep  
it for your use; a little at a time will  
serve.

149. *To keep Flowers all the Year.*

Take any sort of pretty Flowers you  
can get, and have in readiness some Rose-  
water made very slippery by laying Gum  
Arabick therein.

Dip your Flowers very well, and swing  
them out again, and stick them in a sieve to dry  
in the sun, some other of them you may  
dust over with fine Flower, and some with  
sifted Sugar, after you have wetted them,  
and so dry them.

Either of them will be very fine but those  
with Sugar will not keep so well as the o-  
ther

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ther; they are good to set forth Banquets and to garnish dishes, and will look very fresh, and have their right smell.

#### 150. Conserve of Barberries.

Take Barberries, infuse them in a pot with other Fruits spoken of before, then strain them, and to every pound of liquor take two pounds of Sugar, boil them together over the fire till it will come from the bottom of the Posnet, and then put it in Gallypots and keep it with fine Sugar strewed over it.

#### 151. To preserve Barberries without Fire

Take your fairest bunches and lay a Layer of fine Sugar into the bottom of the Pot, and then a Layer of Barberries, and then Sugar again, till all be in, and be sure to cover them deep with Sugar last of all, and cover your pot with a bladder wet and tyed so that no Air get in, and they will keep as long as you please, and be good, and much better to garnish dishes with than pickled Barberries, and are very pleasant to eat.

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52. *To Candy Almonds so look as though they had their Shells on*

Take Jordan Almonds and blanch them, then take fine Sugar, wet with water, and boil it to a Candy height, colour it with Cochineal, and put in a grain of Ambergrease; when you see it at a Candy height, put in your Almonds well dried from the Water, and shake them over the fire till you see they are enough, then lay them in a Stove or some other warm place.

153. *To Candy Carrot Roots.*

Take of the best and boil them tender, then pare them, and cut them in such pieces as you like; then take fine Sugar boiled to a Candy height with a little Water, then put in your Roots, and boil them till you see they will Candy; but you must first boil them with their weight in Sugar and some Water, or else they will not be sweet enough; when they are enough, lay them into a Box, and keep them dry: thus you may do green Peascods when they are very young, if you put them into boiling water, and let them boil close covered till they are green, and then boiled in a Syrup, and then



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then the Gandy, they will look very fine, and are good to set forth Banquets, but have no pleasant taste.

### 134. To make Syrup of Violets.

Take Violets clipped clean from the Whites, to every Ounce of Violets take two Ounces of Water, so steep them upon Embers till the Water be as blew as a Violet, and the Violets turned white, then put in more Violets into the same water, and again the third time, then take to every Quart of Water four Pounds of fine Sugar, and boil it to a Syrup, and keep it for your use; thus you may also make Syrup of Roses.

### 155. To make Syrup for any Cough.

Take four Ounces of Liquorice scraped and bruised, Maidenhair one Ounce, Anniseeds half an Ounce, steep them in Spring water half a day, then boil it half away; the first quantity of water which you steep them in must be four Fints, and when it is half boiled away, then add to it one Lb of fine Sugar, and boil it to a Syrup, and take two spoonfuls at a time every night when you go to rest.

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156. A pretty Sweet-meat with Roses  
and Almonds.

Take half a pound of Blanched Almonds  
beaten very fine with a little Rose-water,  
two ounces of the Leaves of Damask Roses  
beaten fine, then take half a pound of Sugar,  
and a little more, wet it with water, and  
boil it to a Candy height, then put in your  
Almonds and Roses, and a gram of Musk  
or Ambergrece, and let them boil a little  
while together, and then put it into Glasses  
and it will be a fine sort of Marmalade.

157. The best sort of Harts-horn Jelly  
to serve in a Banquet.

Take six Ounces of Hartshorn, put it in  
to two Quarts of Water and let it infuse up  
on Embers all night, then boil it up quick  
and when you find by the Spoon you stir it  
with, that it will stick to your mouth, if you  
do touch it, and that you find the Water to  
be much wasted, strain it out, and put in a  
little more than half a Pound of fine Sugar,  
a little Rosewater, a blade of Mace, and a  
stick of Cinnamon, the Juice of as many  
Lemons will give it a good taste, with  
two

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two Grains of Ambergrece, set it over  
flow fire, and do not let it boil, but when  
you find it to be very thick in your mouth  
then put it softly into Glasses; and fix  
into a Stove, and that will make it to last  
the better.

### 158. To make Orange or Limon Chips.

Take the parings of either of these  
thin, and boil them in several waters  
till they be tender, then let them lie in cold  
water a while, then take their weight  
Sugar or more, and with as much water  
will wet it, boil it and scum it, then drain  
your Chips from the cold water, and put  
them into a Gally-pot; and pour this Syrup  
boiling hot upon them, so let them stand  
the next day, then heat the Syrup again and  
pour over them, so do till you see they are  
very clear, every day do so till the Syrup  
be very thick, and then lay them out in  
Stove to dry.

### 159. To make Cakes of Almonds in thin slices.

Take four Ounces of Jordan Almonds  
blanch them in cold water, and slice them  
thin the long way, then mix them with  
little thin pieces of Candied Orange and  
Circos.

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Iron Pill, then take some fine Sugar boild  
to a Candy height with some water, put  
your Almonds, and let them boile till you  
perceive they will Candy, then with a spoon  
take them out, and lay them in little Lumps  
upon a Pie-plate or sleeked paper, and be-  
fore they be quite cold strew Caraway com-  
mon on them, and so keep them very dry.

### 160. To make Chips of any Fruit.

Take any preserved Fruit, drain it from  
the Syrup, and cut it thin, then boile Sugar  
to a Candy height, and then put your Chips  
 therein, and shake them up and down till  
you see they will candy, and then lay them  
out; or take raw Chips of Fruit boiled first  
in Syrup, and then a Candy boiled, and put  
over them hot, and so every day, till they  
begin to sparkle as they lie, then take them  
out, and dry them.

### 161. To preserve sweet Limons.

Take the fairest, and chip them thin, and  
put them into cold water as you chip them  
then boile them in several waters till a straw  
run through them, then to every pound  
of Limon, take a pound and half of fine Su-  
gar, and a Pint of water, boile it together,  
and

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and seum it, then let your Limon seald a little, and set them by till the next day, ever other day heat the Syrup only and put to them ; so do 9 times, then at last put them in the Syrup till they be clear, then take them out, and put them into Pots, and boill the Syrup a little more, and put them ; if you will have them in Jelly, mix your Syrup with Pippin water.

162. *To make a Custard for a Consumption.*

Take four Quarts of Red Cows Milk, four Ounces of Conserve of Red Rose, prepared Pearl, prepared Coral, and white Amber, of each one dram, two Ounces white Sugar Candy, one grain of Ambrogreece, put these into an earthen pot with some Leaf gold, and the yolks and whites of twelve Eggs, a little Mace and Clove, and as much fine Sugar as will sweeten it well : Paste the Pot over and bake with brown Bread, and eat of it every day so long as it will last.

103. *To make Chaculato.*

Take half a pint of Claret Wine, beat it a little, then scrape some Chaculato very fine and put into it, and the Yolks of Eggs

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eggs, stir them well together over a slow fire till it be thick, and sweeten it with sugar according to your taste.

### 164. To dry any sort of Plumbs.

Take to every pound of Plumbs three quarters of a pound of Sugar; boil it to a sandy height with a little water, then put your Plumbs, ready stoned and let them boil very gently over a slow fire, if they be white ones they may boile a little faster, then take them by till the next day, then boil them well, and take them often from the fire for fear of breaking; let them lie in their syrup for four or five days, then lay them out upon Sieves to dry, in a warm Oven or Stove, turning them upon clew twice every day, and fill up all the broken places, and put the rishes over them; when they are dry, wash off the clamminess of them with warm water, and dry them in the Oven; and they will look as though the dew were upon them.

### 165. To make Jelly of Quinces.

Take your Quinces, pare them and core them, and cut them in quarters, then put them into a new earthen pot with a narrow mouth

## 92 The Dutch like Choler.

mouth put in some of the cores in the bottom, and then the Quinces, paste it and bake it with brown Bread, then run through a bagg of boulding stuff as as you can, and crush it pretty hard so long as it will run clear, to every pound of it take a pound of fine Sugar, and mix it, and let it stand till it be dissolved, then let it over a slow fire, and scum well, and keep it stirring till it is jelly, then put it into Glasses and keep it in a stove.

## 166 To make a Possie.

Take a Quart of White wine and a quart of Water, boil whole Spice in them, then take twelve Eggs and put away half the Whites, beat them very well, and take the Wine from the fire, then put in your Eggs and stir them very well, then set it on a slow fire, and stir it till it be thick, sweeten it with Sugar, and strew beaten Spice thereon, then serve it in.

You may put in Ambergrace if you like it, or one perfumed Lozenge.

## 177 To make a Suck Possie.

Take two quarts of Cream and boil it with whole Spice, then take twelve Eggs well beaten and strained, take the Cream from the fire, then put in your Eggs and stir them very well, then set it on a slow fire, and stir it till it be thick, sweeten it with Sugar, and strew beaten Spice thereon, then serve it in.

from the fire, and stir in the Eggs, and as much Sugar as will sweeten it; then put in so much Sack as will make it taste well, and let it be on the fire again, and let it stand a while, then take a Ladle and take it up gently from the bottom of the Skillet you make it in, and break it as little as you can, and so do till you see it be thick enough; then put it into a Basin with the Ladle gently; if you do it too much it will be heavy, and that is not good.

**168. Another way for a Poffet.**

Boil a Quart of Cream as for the other, then take the Yolks of fourteen Eggs and beat them, and strain them, take the Cream from the fire, and stir in your Eggs, then have your Sack warmed in a Basin, and when the Cream and Eggs are well mixed put it to the Sack, and sweeten it to your taste with fine Sugar, and let it stand over a Skillet of scalding water for a while.

**169. To preserve Pippins in thin slices in Jelly.**

Take of the fairest Pippins, pare them; and slice them into cold water; to every pound of Pippins take a pound of Sugar, and



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and a Pint of water, boile it and scum  
then shake your Rippins cleane from  
the water, and put them into the Syrup,  
then very close and space, then put in  
quinn Chips, or Orange or Citron preser-  
ued till one Pound of Rippins, put the  
of two Oranges and one Limon, then  
; chunna little longer till you see they  
jelly, and then put them into Glasses,  
gallatins and gollay chunna it carefullly, and  
the Chips here and there between  
warm the Jelly and put softly over them

## 170. To preserve Currans in Jelly.

Take the fairest and pick them from  
the stalks, and stone them, then take  
weight in Sugar, wet it with water, be-  
tween your hands, then put in your Currans,  
boile them up quick, shake them often  
till they are soft, and when they will jelly  
ease enough, then put them into Glasses,  
before you may do white and red both,  
they will be in a fine Jelly, and  
very well, do not cover them before they  
cold.

## 171. To preserve ripe Apricocks.

Take the ripest and stone them, then  
wash them and dry them, and pound  
of Rippins like a pound of Sugar,  
and

## The Quince-like Candy.

Take a Pound of fine Sugar beaten small,  
then pare your Fruit, and as you pare  
them, cast some Sugar over them, and so  
till all be done, then set them on the fire,  
and let the Sugar melt but gently, then boil  
them a little in the Syrup and set them by  
till the next day, then boil them quick,  
and till they be very clear, then put them  
in Pots, and boil the Syrup a little more,  
and put it to them; if you would have  
them in Jelly, you must put some of the  
infusion of Goosberries, or of Pippins in-  
to your Syrup, and add more Sugar to

## 172. To preserve Cornelians

Take the fairest and weigh them, then  
take their weight in Sugar, and lay a lay  
of Sugar in the Pan, and then lay a lay of  
Cornelians till all be in, and let your last  
lay be Sugar, then put a little water into  
the midst of the Pan, and let it on the fire,  
and when the Sugar is melted boil them up  
thick and take them often and shake them,  
and scum them when you do perceive them  
to be very clear, they are enough.

173. To

173. *To make Marmalade of Cornel*

Take them and stone them, and wash them, and to every pound of Fruit take a Pound of Sugar, wet it with water, boil it to a Candy height, then put in the Fruit and boil it very clear and quick, shake it often, and scum it clean; when you see it very clear and very thick, it is enough, you must keep it in a Stove or a warm place.

174. *To preserve Damsons.*

Take the fairest, not too ripe, and wash their weight in Sugar, wet your Sugar with a little water, boil it and scum it, then put in your Damsons and boil them a little, let them by till the next day, then boil till they be very clear, and take them from the Fire sometimes, and let them stand while to keep them from breaking, when they are clear, take them out, and put them into Glasses, and boil the Syrup to a Candy height and pour on them; be very carefull when you take them to put them into your Glasses for fear of breaking them.

**175. To make Orange Marmalade.**

Take half a Pound of Orange Chips ten-  
tly boiled in several waters, and beaten  
in a Mortar, then take a Pound of fine  
sugar, wet it with water, boil it and scum  
it, then put in your Orange, and half a  
Pound of Pippin also beaten fine, and let  
them boil together till they are very clear;  
then put in the Juice of one Orange and one  
Limon, and stir it well, and let it boil a  
little longer, and then take it off and put it  
in Glasses.

**176. To make Jelly of Pippins.**

Take Pippins, pare them thin into a long  
chipot, and let them into boiling water  
uncovered, and so let it stand three or  
four hours, they must be sliced thin as well  
prepared; when you think they are infused  
enough pour the Liquor from them, and  
every Pint take a Pound of Sugar dou-  
bled, and put it into your Liquor, boil  
them together till you find it will jelly.  
then put little small pieces of Orange Pill  
finely shred; the Juice of one O-  
range and one Limon, and let it boil a little  
longer, and so put it into Glasses, and

F

set

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set them into a Stove, with the Pulp the  
left you may make Paste if you please.

## 177. To Candy Angelica.

Take the tender green stalks and  
them in water till they be tender, then  
them, and put them into another water  
ter and cover them till they are very  
over a slow Fire, then lay them on a  
Cloth to dry, then take their weight  
Sugar, and boil it to a Candy height  
some Rosewater, then put in your stalks  
boil them up quick, and shake them  
and when you judge they be enough,  
them on a Plate, and open them with  
little stick, and so they will be hollow  
some of them you may break, and  
some of them, to keep them dry.

## 178. To make Seed-stuff of Raspberries.

Take Raspberries and bruise them  
take their weight in fine Sugar, and  
to a Candy height with a little water  
put in your bruised Raspberries, and  
them till you see they will jelly very  
O and one  
still a little  
has, and so put it into Glasses, and

179. To make Syrup of Gilly-flowers.

Take Clove-gilly-flowers and cut them from the Whites, then take their weight in Sugar beaten fine, then put a little Sugar in your Gally-pot, and then a Lay of Flowers, and then Sugar again, till all be spent, and let Sugar be the last, then put in a Clove or two, according to your quantity, and a little Malago Sack, and so tie your Pot up close, and let it into a Pot or Kettle of boiling water, and let them stand till they are infused; then pour out the Liquor and strain the rest but not too hard, then take this Liquor and vapour it away over seething water till it be of a good thickness, then take your strained Gilly-flowers and put them into a Pot with some White-wine Vinegar, and cover them over with fine Sugar, and so keep them; they are better Saled than those you pickle up alone; as you make this, you may make Syrup of any Herbs or Flowers.

189. To make most excellent Cake.

Take a strik'd Peck of Flower, fix pounds of Currans, half an Ounce of Mace, half an Ounce of Cinamon, a quarter of an Ounce of Cloves, as much of Nutmeg

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half a pound of fine Sugar, and as much  
Rosewater as you please; beat your Spice  
and put that and your Fruits with a little  
Salt into your Flower, then take Cream  
new Milk as much as you think fit, dissolve  
thereinto two pounds of fresh Butter, then  
put it in a Basin with the Sugar and a Pint  
of Sack, knead it with a Wine-pint of Ale  
Yeast, knead it till it rise under your hand  
let all things be ready and your Oven  
before you go to knead the Cake.

181. *To make Pomatum the best.*  
way

Take the Caul of a Lamb new killed  
pick it clean from the Skin, and lay it  
in Springwater nine days, shifting it every  
twice, then melt it, then take yellow Snails  
stamp them, and put them into a Glass  
with Rosewater four dayes, stop the Glass  
shake it three or four times a day, then  
white Lilly roots, stamp them, and stamp  
them, put the Juice of them into the Glass  
with the Snails, then set a Skillet on the fire  
with fair water, and let it boil, then put  
the tried Lambs Caul into an earthen Basin  
let it melt, then take your Glass with Snails  
and roots, and strain it through a thick cloth

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then put it into that tried stuff, then take half an Ounce of white Sugar-Candy unbeaten, put it in, and stir it over the fire, till that be dissolved, then take it from the fire and put in it three Ounces of sweet Almonds, keep it boiling and stirring a little longer, then take it off, and let it stand till it be reasonable cool, then beat it with a wooden mace till it be very white, then put in a little Rosewater and beat it a little longer, and then keep it in Gallipots; you must put in a crust of bread when you melt it in the Skillet, and when the Sugar-Candy goes in, take it out.

### 112. To make the Bean Bread.

Take a pound of the best Jordan Almonds, blanch them in cold water, and slice them very thin the long way of the Almond with a wet knife, then take a pound of double refined Sugar well beaten, and mix with your Almonds, then take the white of one egg beaten with two spoonfuls of Rosewater, and as the Froth ariseth, cast it all over your Almonds with a Spoon, then mix them well together, and lay them upon Wafer sheets, upon flowred plates, and shape them as you please with your knife and fingers, then strew Caraway Comfits, and Orange and Citron Pill cut thin, or some Coriander



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Comfits, so let them into an Oven not too hot, and when they have stood about half an hour, raise them from their Plates, and mix what you find amiss before they be too dry, then set them into the Oven again, and when they are quite dry, break away the Wafers with your Fingers, and then cut them neatly with a pair of Scissers and lay on some Leaf-Gold if you please.

### 183. To make an excellent Cake with Caraway Comfits.

Take five Pounds of Manchet Paste mingled very stiff and light without Salt, cover it, and let it be rising half an hour, when your Oven is almost hot, take two pounds and half of Butter, very good, and mix it, and take five Eggs, Yolks and Whites beaten and half a pound of Sugar, mix them altogether with your Paste, and let it be as lithe as possible you can work it, when your Oven is hot and swept, strew to your Cake one Pound of Caraway Comfits, then butter a baking Pan, and bake it in that; let it stand one hour and a quarter; when you draw it, lay a coarse Linnen Cloth and a Woollen one over it, let it lie till it be cold, then put it into

Oven

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even the next day, for a little time, and it  
eat as though it were made of Almonds  
you must put in your Sugar after your But-

## To Make Diet Bread or Jumbles

Take a Quart of fine Flower, half a  
pound of fine Sugar, Caraway seeds, Co-  
rander seeds and Aniseeds bruised, of each  
one Ounce, mingle all these together, then  
take the Yolks of Eight Eggs, and the  
Whites of three, beat them well with four  
spoonfulls of Rosewater, and so knead these  
all together and no other Liquor, when it is  
well wrought lay it for one hour in a linnen  
cloth before the Fire, then roll it out thin,  
make them in knots and prick them with a  
Needle, lay them upon Butter'd plates, and  
bake them in an Oven not too hot,

## 185. To make Cider or Perry as clear as Rock-water. 831

Take two Quarts of Cider, half a Pint  
of Mills, put them both in an Hipocras bag,  
and when it runs clear, bottle it up, and  
when it is a month old, it will sparkle in the  
Glas as you drink it. E. 4. 83.

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## 186. To make Almond Bread.

Take a pound of Almonds blanched, beaten with Rosewater, then take a pound of Sugar beaten fine, and a little good Bread finely searced, put them into a Mortar with your Almonds, and stir them together, set them over a Chafing dish of Coals, and boil them till they are as thick Paste, stirring them continually, then mould them well and put them in what shape you please; print them, and set them into some warm place to dry.

## 187. To make good Almond Milk.

Take Jordan Almonds blanched and beaten with Rosewater, then strain them with fair water, wherein hath been boiled Violet Leaves and sliced Dates, when your Almonds are strained, take the Date and put to it some Mace, Sugar, and a little Salt, warm it a little, and so drink it.

## 188. To make white Leach.

Take sweet Almonds blanched and beaten with Rosewater, then strained with fair water, wherein hath been boiled Aniseed and Ginger, put to it as much Cream, wherein pure Lillies hath been boiled, as will

## **The Queen-like Closet. 105**

make it stiff, and as much Sugar as you please, let it be scalding hot, then run it through a strainer, and when it is cold, slice out, it is very good for a weak body.

### **189. To make Red Leach or Yellow.**

Red by putting Tornfel into it, or Cochineal; Yellow by putting Saffron in it.

### **190 Cinamon or Ginger Leach.**

Take your Spices beaten and searced, and mix them with your searced Sugar, mould them up with Gum Arabick infused in Rosewater, and so print them and dry them.

### **191. To make Leach of Dates.**

Take your Dates stoned and peeled very clean within, beat them fine with Sugar, Ginger and Cinamon, and a little Rosewater till it will work like Paste, then print them and keep them dry.

### **192. To make fine Cakes**

Take a Quart of Flower, a Pound of Sugar, a Pound of Butter, with three or four Yolks of Eggs, a little Rosewater, and a Spoonfull of Yest, then roul them out thin while the Paste is hot, prick them, and set them into the Oven not too hot.

# 186 The Rhenish Claret.

193. To make Cornish Cakes.

Take Claret Wine, the Yolks of Eggs, and Mace beaten fine, and some Sugar and Salt, mingle all these with flower and Ale Yest, knead it as stiff as you can, put in Butter, and knead it stiff again, then shape them and bake them.

194. A Cordial Syrup.

Take one pound of Juice of Burrage and half so much of the Juice of Balm, mix them together, and when the grossness of the Juice ariseth, then put in the Whites of two Eggs beaten with Rosewater, when you see them begin to grow hard, in a little Vinegar, let them boil together and scum it clean, and run it through a Jell Bag, then set it over the Fire again, and to it one Pound of fine Sugar, and a little Saffron, and so boil it till you think it enough.

195. For a Consumption.

Take of Harts-tongue and Maiden-Hair of each one Handful, Hyssop and Balm of each half a handful, Licoras sliced, Gance, Piony Root one Ounce. Boil them together in two Pints and half of Spirit

water until it be half consumed, then strain  
the Liquor from the Herbs, then take four  
Ounces of Currans washed clean, dried and  
beaten in a Mortar, boil them in the Liquor  
a little while, then strain it, and put to  
the Liquor half a Pound of Sugar, and  
boil it to a Syrup, and take often of it.

196. *For a Consumption.*

Take a Pint of good Wine-Vinegar, and  
half a Pint of Colts-foot-water, half a  
Pound of Figs well bruised then strain it,  
and boil it with a pound of Sugar to a thick  
Syrup.

197. *A very good Perfume.*

Six Spoonfulls of Rosewater, Musk, Amy-  
bergreece and Civer, of each two Grains a-  
little Sugar beaten fine, mould them up to-  
gether with Gum-Dragon steeped in Rose-  
water, make them in little Cakes and dry  
them.

198. *A Cordial to cause sleep.*

Two spoonfulls of Poppy water, two  
spoonfulls of Red Rosewater, one spoonful  
of Clove Gilly-flower Syrup, and a little  
Chalcedonium, mingle them together, and  
take them at the rate of half an ounce  
three times a day.

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199. *To Perfume Gloves*

Take four Grains of Musk and grind with Rosewater, and also eight grains of Civet, then take two spoonfulls of Gum-Dragon steeped all night in Rosewater; lay these to a thin Jelly, putting in half a Spoonfull of Oil of Cloves, Cinamon and Jewell mine mixed together, then take a Spunge and dip it therein, and rub the Gloves over thin, lay them in a dry clean place eight and forty hours; then rub them with your hands till they become limber.

200. *A very good Perfume to burn*

Take 2 Ounces of the Powder of Juniper Wood, one Ounce of Benjamin, one Ounce of Storax, 6 drops of oil of Limons, 4 drops of oil of Cloves, ten grains of Musk, six of Civet, mould them up with a little Gum-Dragon steeped in Rosewater, make them little Cakes and dry them between Rose Leaves, your Juniper wood must be well dried beaten and searced.

201. *To Preserve Cherries in Jelly*

Take fair ripe Cherries, and stone them, then take a little more then their weight of fine Sugar, then take the juice of some other

Cherries

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Cherries, and put a spoonful of it in the bottom of the Posnet, then put some of your Sugar beaten fine into the Posnet with it, and then a little more juice, then put in your Cherries, then put in Sugar, and then juice and then Cherries again; thus till you have put in all, then let them boil a pace till the Sugar be melted, shaking them some times, then take them from the fire, and let them stand close covered one hour, then boil them up quick till the Syrup will jelly.

202. *To dry Apricocks or Rippins to look as clear as Amber.*

Take Apricocks and take out the Stones, and take Rippins and cut them in halves and core them, let your Apricocks be pared also; lay these Fruits in an earthen dish, and strewe them over with fine Sugar. set them into a warm Oven, and as the Liquor comes from them put it away, when all the Liquor is come away turn them and strewe them thick with Sugar on every side. set them into the Oven again, and when the Sugar is melted lay them on a dry dish, and let them dry again, and every day turn them till they be quite dry. Thus you may dry any sort



203. *The Dutch-like Cloier.*

of Plumbs or Pears as well as the other  
and they will look very clear.

203. *To dry Plums or Peppins without Sugar.*

Take of the fairest and lay them in  
wort two or three days, then lay them  
broad, preserving Pan of earth, and  
them, but let the Oven be but gently  
then lay them upon a lattice Sieve and  
them into a warm Oven, and turn  
twice a day till they are dry.

204. *The Spanish Candy.*

Take any sort of Flowers well pick  
and beaten in a Mortar, and put them  
a Syrup, so much as the Flowers will  
boil them, and stir them till you see it  
turn Sugar again, then pour it upon a  
trencher, and when it is cold cut it into  
Zenges, and that which remaineth in  
bottom of the Pottet scrape it cleane  
and beat it and searce it, then work it  
some Gum Dragon steeped in Rosewater  
and a little Ambergreene, to make it  
what shape you please and dry it.

## **The Dutch-like Closet.**

### **205. To make Naples-Biskay.**

Take four Ounces of Pine Apple-seeds, two ounces of sweet Almonds blanched, the Whites of two Eggs, one Spoonful of Ale-yeast, one Spoonful of Rice-Flower, one Spoonful of Sweet Cream, beat all these together in a Mortar, then add to it Musk or Ambergrece, drop it upon a Pie plate, and make it in what shape you please, and so bake it.

### **206. To make Italian Biskay.**

Take Sugar searced fine, and beat in a Mortar with Gum Dragon steeped in Rose-water, and also the White of an Egg, till it come to a perfect Paste, then mould it up with searced Sugar, Powder of Aniseeds, and a little Musk and make them in what shape you please, and bake them on Pie-plates, but not too much.

### **207. To make Hippocras.**

Take to every Gallon of sack or White Wine, one Pound of Sugar, one Ounce of Cinamon, one Ounce of Ginger, one quart of an ounce of Nutmegs, a quart of an Ounce of Coriander-seeds, with a few Cloves.

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Cl oves, and a little Long Pepper or  
Graines, let all these steep together four  
twenty hours, stir it twice or thrice in  
time; then put to every Gallon one Pe  
Milk, and run it through a Jelly-Bag,  
then bottle it, and let them be stopped  
close set them in a cool place, it will  
a Month.

## 208. To make Tuff-Taffiry Cream.

Take a quart of thick Cream, the wh  
of eight Eggs beaten to a Froth with R  
water, then take off the Froth and put  
to the Cream, and boil it and allways  
is, then put in the Yolks of eight Eggs  
beaten, and stir them in, off the Fire,  
then on the Fire a little while, then seaso  
with Sugar, and pour it out, and when  
is cold, lay on it Jelly of Currans or B  
berries, or what you please.

## 209. Canary Cake.

Take one Quart of flower, and one po  
of Butter, rub your Butter into your Flo  
er very well, then take two Yolks of Eg  
and one White, two spoonfuls of Cream  
half a Pint of Ale-Yest, mix them all to

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do not knead it, but pull it in pieces, then set it to the fire to rise, and so let it lie almost one hour, turning it often, then pull it in pieces again, and strew in half a pound of Caraway Comfits, mingle them with the Paste, then take it lightly with your hand, fashion it like an Oval, and make it higher in the middle than the sides, let your Oven be as hot as for a Tart, be sure your Oven and Cake be ready both at once, set it upon a double paper buttered, and let it stand almost an hour, when it goes into the Oven, strew it thick with Caraway Comfits, and lay a paper over lest it scorch.

### 210 To Candy Barberries.

Stone the fairest Bunches you can get, and as you stone them strew in a little Sugar, then take so much water as you think will cover them, and let them boil in it with a little Sugar a little while, then put them into a deep thing that the Syrup may cover them, then boil a little water and set it to a Candy height, then having your Barberries drained well from the Syrup put them into the hot Candy, stir them gently till the Sugar be dissolved, but do not let them boil in it, then open every branch  
and

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and lay them upon brims of the dish  
shift them often on clean dishes and  
them every time, then set them into  
Oven or stove to dry.

## 241. To make very fine Sillibub

Take one Quart of Cream, one  
and an half of Wine or Sack, the  
of two Limons with some of the Pill  
Branch of Rosemary, sweeten it very  
then put a little of this Liquor, and a  
of the Cream into a Basin, beat them  
froth, put that Froth into the Sillibub  
and so do till the Cream and Wine be  
then cover it close, and set it in a cool  
place for twelve hours, then eat it.

## 242. Finest Powder for the face

Take one pound of the best starch  
can get, put into a Basin with half a  
Rosemary water, as much Rosewater  
them well together with a Spoon, then  
them well in the Sun, then take the  
Powder of Damask Roses, and four  
of Ambergrece, mix it well with  
Starch, and sift it fine.

bag

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### 213 To make Cakes of Pistachoes.

Take half a pound of Almonds Blanched  
and a pound of Pistachoes blanched, four  
unces of Pine-Apple-seeds, beat these to-  
gether in a Mortar with a little Rosewater  
till it come to a perfect Paste, then put in the  
weight of it in Sugar, and beat it again, then  
roll it with searced Sugar, and lay it up-  
on Wafer-sheets, and fashion them as you  
please, then stick them with quartered Pista-  
choes, that they may make it look like a  
hog, then with a feather ice them o-  
ver with the White of an Egg, Rosewater  
and Sugar, then bake them carefully.

### To make Cakes of Apricocks in Candy.

Take Apricocks, and pare them and cut  
them in halves, then take their weight in  
Sugar, put half this Sugar and the Apri-  
coks into a Panset, let them boil apace till  
they look clear, then boil the other part of  
the Sugar to a Candy height, then put them  
together, and stir them a while, then put  
them into Glasses and set them into a stove,  
when the one side is dry, turn the

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## 215 To make Raspberry Sugar.

Take the Juice of Raspberries and your Sugar with it, and dry it in a stove little Cakes; this will keep all the year a little of it being put into a Glass of Wine will give it as good a taste, as you can desire and as good a colour; in this manner you may make Sugar of any Fruit, Flower or Herb.

## 216 To dry Apricocks.

Take your fairest Apricocks and wash them, then weigh them, and as you weigh them, throw them into cold water, having readiness their weight in fine Sugar, with some of the water they lie in, and boil it to a Candy height, then put in your Apricocks, then boil them till they are clear when they have lain three or four days in the Syrup, lay them out upon Glasses to dry in a stove, and turn them twice a day.

## 217. To make rough Marmalade of Cherries.

Stone your Cherries and infuse them in a long Gallipot in a Kettle of boiling water when they are all to pieces, then take the

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ight in fine Sugar boiled to a Candy  
ight with a little water, then put in your  
ricocks and stir them over a slow fire, but  
not let it boil, when it will Jelly, put it  
o glasses.

### 218. To make smooth Marmalade of Cherries.

Infuse them as you do the other, then  
ain them hard, and boil the Juice with a  
ndy as you do the other.

### 219. To make white Trencher-Plates which may be eaten.

Take two Eggs beaten very well, Yolks  
Whites, two Spoonfuls of Sack, one  
poonful of Rosewater, and so much flow-  
as will make it into a stiff Paste, then  
ul it thin, and then lay it upon the out-  
les of Plates well buttered, cut them fit to  
e Plates, and bake them upon them, then  
ke them forth, and when they are cold,  
e a pound of double refin'd Sugar beaten  
d searced, with a little Ambergreece, the  
White of an Egg and Rosewater, beat these  
ell together, and Ice your Plates all over  
th it, and set them into the Oven again  
they be dry.

220. To



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220. To make the Froth Passet.

Take three Pints of Cream or new  
set it on the fire, then take sixteen Eggs  
put the Whites into a Basin very dee  
beat the Yolks by themselves, make  
stard with them, and the Cream which  
the fire, then beat the Yolk to a Froth  
a little Sack and a little Sugar, when  
a thick Froth, cast it into another Dish  
a Spoon then take half a Pint of Sack  
sweeten it with Sugar, set it on a Cha  
dish of Coals in a large Basin, when  
hot, put in as much Froth as the Sack  
receiue, stir it in very well, then take  
Custard and pour upon it, stir it all  
way when you put it in, then if the  
do not cover the top of the Passet,  
more, and stir it very well, and cov  
close with a warm Dish, let it stand a  
upon Coals, but not too hot; you  
know when it is enough by putting  
Spoon into the Basin, for then it w  
clear in the bottom, Curd in the middle  
Froth on the top.

221. To make Banbury Cakes.

Make a Posset with Sack and Cream, then  
 take a Peck of fine Flower, half an Ounce  
 of Mace, as much of Nutmeg, as much of  
 Cinamon, beat them and searce them, two  
 pounds of Butter, ten Eggs, leaving out half  
 their Whites, one Pint and half of Ale-Yest,  
 beat your Eggs very well, and strain them,  
 then put your Yest and some of the Pos-  
 set to the Flower, stir them together, and put  
 your Butter cold in little pieces, but your  
 posset must be scalding hot; make it into a  
 paste, and let it lie one hour in a warm  
 cloth to rise, then put in ten pounds of  
 Currans washed and dried very well, a little  
 Musk and Ambergreete dissolved in Rose-  
 water, put in a little Sugar among your  
 Currans, break your Paste into little pieces,  
 when you go to put in your Currans, then  
 lay a Lay of broken paste, and then a Lay  
 of Currans till all be in, then mingle your  
 paste and Currans well together, and keep  
 a little of your Paste in a warm Cloth  
 to cover the top and bottom of your Cake,  
 you must rowl the Cover very thin, and  
 lay it on the Bottom, and close them together o-  
 ver the Cake with a little Rosewater; Prick  
 the

## 220 The Queen-like Closet.

the top and bottom with a small Pin or  
dle, and when it is ready to go into the  
oven, cut in the sides round about, let it  
two hours, then Ice it over with Rose  
or Orange-Flower and Sugar, and  
White of an Egg, and harden it in the C

## 222. To make Cambridge Almond Biscuits.

Take a quart of Cream and sixteen  
well beaten, mix them together and  
them into a Posnet, set them on a soft  
and stir them continually; when it is  
to boil, put in half a quarter of a Peck  
Sack, and stir it till it run to a Curd,  
strain the Whey from it as much as may  
then beat four Ounces of blanched Almonds  
with Rosewater, then put the Curd  
beaten Almonds and half a pound of  
Sugar into a Mortar, and beat them well  
gether, then put it into Glasses and  
with bread, it will keep a Fortnight.

## 223. To make a Sack Posset without or Bread.

Take a Quart of Ale and half a Peck  
Sack, boil them with what Spice you please  
then take three quarters of a pound of Sugar

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Twenty Eggs, Yolke and Whites well  
beaten and strained, then take four Ounces  
Almonds, blanched and beaten with  
few water, put them to the Eggs, and put  
them to the other things in the Pottet upon  
the fire, and keep them stirring, and when it  
thicketh up, put it into a Basin, and strew  
beaten spice and Sugar, you must also  
sweeten it when the Eggs go in.

### 224. To preserve figs and dry them.

To every pound of your large ripe En-  
glish Figs, take a pound of Sugar, and one  
pint of water, boil your Sugar and Water  
till it scum, then put in your Figs, and boil  
them very well till they are tender and  
soft, then boil them very fast, when they have  
been in the Syrup a week, boil some Sugar  
to Candy height, and put in the Figs, and  
when you perceive they are enough, lay  
them out to dry.

### 225. To Pickle Mushrooms.

Take them of one nights growth, and  
cut them inside and outside, boil them in  
water and salt one hour, then lay them  
in cool, then make a pickle of White  
wine and white Wine Vinegar, and boil in  
whole Cloves, Nutmegs, Mace, and Gin-  
ger

## 122 The Queen-like Clove

gar sliced, and some whole Pepper, if it is cold, put them into it, and keep for Sauces of several Meats; and if you would dress them to eat presently, put in a Dish over a Chafin dish of Coales without any Liquor, and the fire will draw their natural Liquor, which you must pour away, then put in whole Spice, Onion Butter, with a little Wine, and so let it stew a while then serve it in.

## 123 To preserve whole Quinces

and make a Syrup to look red.

When they are pared and cored, put them into cold water, and for every Pound of Quince take one Pound of Sugar, and a Quart of Water, make a Syrup thereof, then put in your Quinces, and set them on a slow fire covered, till you see they are of a red Colour and very tender, then take them out and boil your Syrup till it will Jelly.

## 124 To make very good Marmalade

Quinces to look red.

Weigh your Quinces and pare them, then cut them in quarters and core them, and put them in cold water, then take them out

## The Queen-like Closet. 123

Sugar, and a little water, and boil it, and strain it, then put in your Quinces, and set it on a slow fire, close covered, till you see it of a good colour, then uncover it, and boil it up very quick till you find that it will set very well.

### 228. To make Musk Sugar.

Bruiſe ſix grains of Musk and tie them in a piece of Tiffany, lay it in the bottom of a Gallipot, and then fill it with Sugar, and ſet it up close, when you have ſpent that Sugar, put in ſome more, it will be well performed.

### 229. An excellent way to make Syrup of Roses, or any other Flower.

Fill a Silver Baſon three quarters full of Spring water, then fill it up with Rose-leaves or any other, and cover it, and ſet it upon a pot of ſcething water one hour; then strain it and put in more; and do in like manner, and ſo do ſeven times, then take every Pint one Pound of Sugar, and make Syrup therewith.

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230 To dry Rose Leaves.

Pick your Roses, and dry them in the Leads of a house in a Sun-shine and turn them as you do Hay, and when they are through dry, keep them in bladders or Glasses close stopped.

## 231. To Candy Flowers

Boil some Rosewater and Sugar together, then put in your Flowers being dry, and boil them a little, then strew some fine Sugar over them, and turn them and boil them a little more, then take them from the fire, and strew some more Sugar over them, then take them out and lay them to dry, and open them, and strew Sugar over them; they will dry in a few hours on a hot day.

## 232. The making of Sugar-Plate and casting of it into Moulds.

Take one pound of double refined Sugar beaten and searced, and three Ounces pure white Starch beaten and searced, have some Gum-Dragon steeped in water, and put some of it with the Sugar and Starch and a little of Ambergreene.

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Mortar, and beat them till they come to a perfect paste, you must also put in a little White of an Egg with the Gum, then mould it with searced Sugar, then dust your moulds with Sugar, then roul on your Paste and lay it into the Mould, pressing it down into every hollow part with your fingers, and when it hath taken impression, knock the Mould on the edge against a Table and it will come out, or you may help it with the point of your knife; if you find you have put in too much Gum, then add more Sugar, if too much Sugar, then more Gum, work it up as fast as you can, when they come out of the Moulds trim them handsomely; if you would make saucers, dishes, bowls, you must roul it out thin and put your Paste into a saucer, dish, or bowl form Mould, and let them stand therein till they are very dry, then guild them on the edges with the white of an Egg laid round about the edge with the pencil, and press the Gold down with some Cotton, and when it is dry brush off the superfluous loose Gold with the foot of an Hare, and if you would have your Paste exceeding smooth, as for cards or the like, then roul your Paste on a slicked paper with a very smooth rolling pin; if you would colour any of



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it, you must take the searced powder of any Herbs or Flowers, first dried, and add to it when you beat it in a Mortar with Gum.

## 233. To make Paste of Almonds.

Take four Ounces of *Valencia* Almonds blanch'd and beaten with Rosewater till come to perfect Paste, then take white bread, grate it and sift it, and dry by the fire, then put that to your Almonds with the weight of all in fine Sugar, beat them very well, and put in some Spice beaten and searced, then when it is a little cool it out, dust your Moulds and print, and dry it in an Oven, you may if you please put the juice of a Limon into it when beating, you may make some of it in Jumbolds, and tie them in knots and bake them upon Buttered Plates, and when they are baked, ice them over with Rosewater Sugar, and the White of an Egg, and bake them into the Oven again for a while.

## 234. To make French Bisket.

Take half a Peck of fine Flower, and Ounces of Coriander seeds, the White

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Four Eggs, half a Pint of Ale-Yeast, and as much water as will make it up into a stiff Paste. Let your water be blood warm, then make it in a long Roll as big as your Thigh, let it be in the Oven but one hour, when it is two days old pare it and slice it thin overthwart, then ice it over thin, and set it in the Oven to dry.

Take a quart of the French Flower, and a quart of white wine, and a pint of cold water, make it into a Paste.

Take three stale Manchets grated and sifted, then put to them half an Ounce of Cloves, as much Ginger, half an Ounce of Cardamoms and Anniseeds together, beat all these and searce them and put them in with half a pound of fine Sugar, boil all these together with a quart of Claret, stirring them continually till it comes to a thick Paste, then when it is a most cold, mould it on a Table with some steeled Spice and Sugar, then make it in what shape you please.

236. Another sort of Ginger-bread.

Take half a pound of sweet Almonds blanched and beaten, half a pound of fine Sugar first dried in an Oven, one pound of fine Sugar, what sorts of Spices you

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please, beaten and seared, and also let  
beat all these together with two Eggs, the  
Yolks and Whites, then mould it in  
flower and Sugar together, and so bake  
in what shape you please.

## 237: To make Puff Paste.

Take a quart of the finest Flower, the  
Whites of three Eggs, and the Yolks  
two, and a little cold water, make it into  
perfect Paste, then roul it abroad thin,  
lay on little bits of Butter, and fold it over  
again, then drive it abroad again, and lay  
more Butter, and then fold it over, and  
do ten times, make it up for your use, and  
put your Fruit or Meat therein and bake.

## 238 Another way for Puff Paste.

Take fine Flower half a Peck, the Yolk  
of five Eggs and one White, one Pound  
of Butter, half a Pint of Cream, and a  
little fair water, break your Butter in little  
Bits and do not mould it too much, but  
roul it abroad so soon as you can, and  
the Butter be seen in spots; if so that you  
make it hollow when it comes into the oven,  
then put in your Meat or Fruit, and

close

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Boile it over, and wash it over with the yolk of an Egg and cream beaten together. When you set it into the Oven let your oven be quick, but do not let it stand too long for that will spoil it.

### 239. To make short Paste without

Butter.

Bake your Flower first, then take a quart of it, and the Yolks of three Eggs and a Pint of Cream two Ounces of fine Sugar and a little Salt, and so make it into Paste.

### 240. To Candy whole Spice with a hard

Rock-Candy

Take one Pound of fine Sugar, and eight Spoonfuls of Rosewater, and the weight of a pence of Gum-Arabick that is clear, mix them together till a drop will run as small as a hair; then put it into an earthen Pipkin, and having before steeped your spice one night or two in Rosewater, put your spice into the Pipkin, and stop it up close that no Air get in, keep it in a hot place three weeks, then break your Pot with a hammer.

Thus you may do with preserved Oran-

G S

ges

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Gre and Limons, any kinds of Fruits  
Flowers, or herbs if you please.

241. To make very fine Bisket.

Take half a pound of searced Sugar,  
Yolks of six Eggs, a little searced Spice  
Seeds, and a little Ambergreece or Muske  
your Eggs must be very hard, then put  
these into a Mortar and beat them to a Paste  
with a little Gum-Dragon steeped in Rose  
water all night, then mould it up with  
Sugar ; and make it into pretty Fancie  
and dry them in a warm Oven.

242. To make Orange or Limon or  
Citron Bisket.

Take either of these preserved and washed  
from their Syrup, beat them well in a  
Mortar, and then put in a little Gum-  
Dragon as before, beat them again together  
it be a perfect paste, then mould it up with  
Sugar searced, and make them up in  
shape you please and dry it.

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243. To make Bisket of Potato-Roots  
or Parsneps.

Take their Roots boild very tender, and  
beat them in a Mortar with their weight of  
scurced Sugar, then put in a little Gum-  
Dragon as before, beat them to a Paste, and  
mould them up with Sugar scurced, and  
make them up in what shape you please, and  
dry them.

244. To Pickle Oranges or Limons, taught  
me by a Seaman.

Take those which are free from any  
spots, and lay them gently in a Barrel, then  
fill up the Barrel with Sea-water, and so  
cover your Vessel close; for want of Sea-  
water, you may take fair water, and make  
it so strong with Bay Salt, that it will bear  
an Egg, and put to them in like manner.

245. To keep Grapes fresh and Green,  
taught me by a Sea-Captain.

Take your fairest Grapes without any  
blemish, then lay some Oats in a Box and  
then a Lay of Grapes, and then more Oats,  
and

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and so do till you have laid all in, then cover the Grapes well with Oats, and close your Box fast that no air get in.

### 146 To dry Grapes to keep longer.

Take your best Clusters and hang them up in a Room upon Lines, and be sure do not let them touch one another, they will keep four months.

### 247. To make Marmalade of Oranges or Limons.

Boil the Rinds of them in several waters till they be very tender, beat them small with their weight of Pippins, then take the weight of all in fine Sugar, and to every Pound of Sugar, a Pint of Water, boil your Water and Sugar together, and make a Syrup, then put in your Pulp, and boil a good while till it be clear, then put in the Juice of some Orange and Limon, so much as will give it a fine taste, then boil it a little longer till you see it will Jelly very well, then put it into Glasses, and keep it in a reasonable warm place, this is very Good for the Stomach, and stoppeth Rheum.

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248. *To make green Ginger wet.*

Take one pound of Ginger, and keep it in Red-Wine and Vinegar equally mixed, and let it stand so close covered twelve days, and twice every day stir it up and down, then take two quarts of Red-Wine and as much Vinegar, and boil them together a little while, then put in three pounds of sugar and make a Syrup therewith, then put in your Ginger and boil it a while, then set it by till the next day, so boil it every day a little, till it be very clear, and so keep it in the Syrup.

249. *To make a Sallad of Limons;*

Take the Rinds of Limons cut in Halves, and boil them in several waters till they are very tender, then take Vinegar, Water and Sugar, and make a Syrup, then put in your Limons, first cut as you would an Apple, ring, round and round till you come at the top, boil them a while in the Syrup then leave them by till the next day, then boil them again a little, and so do till you see they be plenty, and the Syrup thick, when you serve them at the Table, wash them in Vinegar.



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208. To make Brandy with wine.

Take your largest Peaches well washed and put them into a broad mouthed Glass then put to them some Claret Wine, whole Spice, and cover your Glass well, and let it in the Sun ten days or more and they will eat very finely: you may also put a little Sugar into the Glass with them.

251. To make Syrup of the Juice of Citrons or Limons.

Take the Juice of either of them, put twice the weight of fine Sugar thereto, put it into a long Gallipot, and set that into a kettle of boiling water, till you see they be well incorporated, then take it out, and when it is cold put it up.

252. To make Pulch.

Take one Quart of Claret wine, half Pint of Brandy, and a little Mungie glass of fine Sugar, and the Juice of a Lemon, and so drink it.

253.

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### 233. To make Limonado.

Take one Quart of Sack, half a Pint of Brandy, half a Pint of fair Water, the Juice of two Limons, and some of the Pill, brew them together with Sugar, and drink it.

### 234. To make Basse of Pomewaters.

Take your Pomewater Apples, and put them in a long Gallipot, and set that Pot in a Kettle of boiling water, till your Apples are tender, then pare them, and cut them from the Core, and beat them in a Mortar very well, then take their weight in fine Sugar, and boil it to a Candy height with a little water, then put in your Apples, and boil them till it will come from the Bottom of the Pot, when it is almost cold mould it with scoured Sugar, and make it in Cakes and dry them.

### 235. To make Syrup of Raspberries, or of other Ernits, as Grapes or the like.

Take the Juice of your Ernits and the weight thereof in fine Sugar, mix them together.

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together, and put them into a long Gallipot, and set that pot into a kettle of seething water, and when you see it is enough let it cool, and then put it up, after you have strained out your Juice, you must let it stand to settle three or four days before you put the Sugar into it, and then is only the clearest, this is exceeding good and comfortable in all Feavers

## 256. To make Cordial for a sick body both pleasant and Comfortable.

Take a quart of white Wine, and beat it a while with a blade of large Mace, and a little whole Cinamon, then take ten Ounces of sweet Almonds blanched and beaten with a little Rosewater, then strain your Almonds with the Wine, and set it over the fire again, and when it is seald hot, put in the Yolks of four Eggs, and as much Sugar as you think fit.

To make Symp of Raisins, or of other Fruits, as Grapes or the like.

Take the Juice of your Fruits, and mix it with a little of the Symp of Raisins, or of other Fruits, as Grapes or the like.

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How to cover all kinds of Seeds  
or little pieces of Spices, or Orange  
or Limon Pith, with Sugar. You  
must have a deep bottom  
Basin of Brasse or Laton, with two ears of  
Iron to hang it with two Cords over some  
Coals.

You must also have a broad Pan to put  
the hot coals upon them.  
You must have a Brasse Ladle to let run  
the Sugar upon the Seeds.

You must have a slice of Brasse to scrape  
the Sugar from the sides of the Basin  
if need be.

Having all these things in readiness,  
Take fine white Sugar beaten, and let

your Seeds and Spices be dry, then dry them  
in your hanging Basin.

Take to every two pounds of Sugar one  
quarter of a pound of Spices or Seeds, or  
what you like.

If it be Anniseeds, two pounds of Sugar  
and half a pound of Anniseeds will be enough.

Melt your Sugar in this manner, put six  
pounds of Sugar into the Basin, and

one

one Pint of Water, stir it well till it be  
then melt it very well and boile it very  
untill it will stream from the Ladle  
Turpentine, and not drop, then let it be  
more, but keep it upon warm Embers  
may run from the Ladle upon the feet.

Move the seeds in the hanging basket  
fast as you can or may, and with one  
cast on half a Ladle full at a time of  
Sugar, and rub the Seeds with your  
hand a pretty while, for that will  
them take the Sugar the better; and  
them well after every Cast.

Do thus at every Cast, not only  
ring the Seed, but also with stirring  
Comfits with the one hand, and drying  
some, in every hour you may make  
pounds of Comfits; as the Comfits  
crease in bigness, so you may take  
Sugar in your Ladle to cast on.

But for plain Comfits, let your Sugar  
of a light decoction last, and of a high  
coction first, and not too hot.

For crisp and ragged comfits make  
decoction so high, as that it may run  
the Ladle, and let it fall a foot high or  
from the Ladle, and the hotter you cast  
your Sugar, the more ragged will  
Comfits be, also the Comfits will not

## The Queen-like Closet. 139

much of the Sugar, as upon a light decoction, and they will keep their raggedness long; this high decoction, must serve for eight or ten Coats, and put on at every Coat but one Ladle full.

A quarter of a pound of Coriander seeds, and three pounds of Sugar, will serve for very great Comfits.

See that you keep your Sugar in the Boiling always in good temper, that it burn not into Lumps, and if at any time it be too high, cooled, put in a spoonfull or two of water, and keep it warily with your Ladle, and let your fire be always very clear, when your Comfits be made, set them in Dishes upon a Tray in the Sun or before the Fire, or in the Oven after Bread is drawn, for the space of one hour or two, and that will make them look very white.

### 157 To make fine Cullis or Jelly.

Take a red Cockle, scald, wash and dress, in clean, seeth it in white Wine or Rhenish Wine, and scum it clean, put in a pint of thick Cream to it, then put in whole Spices, Sugar and Rosewater, and boile them toge-

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258. A white Jelly with Almonds.

Take Rose-water and Gum-Dragon steeped, or Isinglass dissolved, and some namon whole, seeth these together, take one pound of Almonds blanched beaten with Rosewater, then put them and seeth them with the rest, stir them away, and when it is enough, sweeten it with your taste and when it is cold eat it.

259. To make Sweet Cakes without Sugar.

Wash some Parsnep roots, scrape them and slice them very thin, dry them in a Dish in an Oven and beat them to a Powder, mix them with an equal quantity of fine Flower mix them with Cream, beaten Spice and Salt, and so make them and bake them.

260. To keep Roses or Gilliflowers very long.

Take them when they are very fresh in the bud, and gathered very dry, dip the inside whiter of Eggs well beaten, and presently strew thereon searced Sugar, and put them up in luted Pots, and set them in a cold place.

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in sand or gravel, and with a Filp of  
your finger at any time you may strike on  
the coat, and you will have the Flower fresh  
and fair.

### 261. How to keep Walnuts long fresh and good.

Make a lay of the dry stampings of Crabs  
then the Verjuice is pressed forth, then a  
lay of Walnuts, and then Crabs again till  
they be in, then cover the Vessel very well,  
and when you eat them, they will be as  
though they were new gathered.

### 262. To Pickle Quinces.

Put them into a vessel and fill up the  
vessel with small Ale, or white Wine Lees,  
which is better, and cover your Vessel well  
that no Air get in.

### 263. To keep Artichokes.

Take your Artichokes, and cut off the  
stalks within two inches of the Apple, and  
these stalks make a strong Decoction,  
licing them into thin and smal pieces, and  
boil them with water and salt; when it is  
cold



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Gold, put in your Artichokes, and  
them from the Air.

When you spend them, lay them in  
warm water, and then in cold, to take  
the bitterness.

264. To make Clove or Cinamon

Sugar.

Put Sugar in a Box, and lay Spice  
among it, and close up the Box fast, and  
short time it will smell and taste very

265. To make Irish Aquavitz.

Take to every Gallon of good Aqua  
two ounces of Liquorice bruised, two  
oces of Aniseeds bruised, let them stand  
days in a Vessel of Glass close stopp'd  
then pour out as much of it as will run  
dissolve in that clear six great Spoon  
of the best Molasses, then put it into  
ther Glass, then add to it some Dates  
Raisins of the Sun stoned; this is  
good for the Stomach.

**266. To distill Roses, simply.**

Stamp your Roses in a Mortar with a Rosewater, and then distill them: this way will yeild more water by much then the common way.

**267. To make Scotch Brawn.**

Take a Manchet and pare of the crust, slice it thin and whole round the Loaf, lay these slices into a deep dish crosswise, one slice lying upon the edge of another a little, that they may lye quite in the dish, then fill it up with Cream, put whole Spice therein, so set it over a boiling dish of Coles very hot, and when you cast the Cream all over the Bread with a spoon till all be spent, which will be about an hour, then take some Sack and sweeten it with Sugar, and pour all over it, and serve it to the Table.

**268. To make fine Black Puddings.**

Take the Blood of a Hog, and strain it and let it stand to settle, putting in a little Salt while it is warm, then pour off the

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the water on the top of the Blood, and  
 so much Oatmeal, as you think fit,  
 stand all night, then put in eight Eggs  
 ten very well, as much Cream as you  
 fit, one Nutmeg or more grated,  
 Pennyroyal and other Herbs shred  
 good store of Beef Sewer shred very  
 and a little more Salt; mix these very  
 together, and then have your Guts  
 well scoured, and scraped with the  
 of a Knife, fill them but not too full,  
 when you have tyed them fast, wash  
 in fair water, and let your water boile  
 they go in, then Boile them half an  
 then stir them with the handle of a  
 and take them up and lay them upon  
 straw, and prick them with a Needle  
 when they are a little cool put them in  
 boiling water again, and boile them till  
 are enough,

## 269. To make the best Almond Puddings.

Take a quart of thick Cream and be  
 a while with whole Spice, then put in  
 pound of sweet Almonds blanchd and  
 en to a paste with Rosewater, boile the  
 gether till it will come from the botto

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the Posnet, continually stirring it for fear it  
burn:

Then put it out and when it is cool, put  
twelve yolks of Eggs, and six whites,  
some Marrow in big Bits, or Beef Suet shred  
small, as much Sugar as you think fit, then  
your Guts being clean scraped; you  
may colour some of them if you please, and  
into some put plumped Currans, and boil  
them just as you do the other.

## 70. To make a Rice Pudding to bake

Take three Pints of Milk or more, and  
therein a quarter of a Pound of Rice,  
clean washed and picked, then set them o-  
ver the fire, and let them warm together,  
and often stir them with a wooden Spoon,  
because that will not scrape too hard at the  
bottom, to make it burn, then let it boil  
till it be very thick, then take it off and let  
cool, then put in a little Salt some beaten  
Nutmeg, some Raisins and Currans, and some  
Marrow, or Beef Suet shred very small, then  
put your Pan, and so bake it, but not too  
much.

## 271. To make a Pudding of wild C

Take Wild-curds and Cream with  
put thereto Eggs, both yolks and  
Rosewater, Sugar, and beaten Spice  
some Raisins and Currans, and some  
row, and a little Salt, then butter a  
and bake it.

## 272. To make Pudding of Plumb-C

Slice your Cake into some Cream  
Milk, and boil it, and when it is cold,  
in Eggs, Sugar, a little Salt and some  
row, so butter a Pan and bake it,  
guts with it.

## 273. To make Basket Pudding

Take Naples Biskets and cut them  
Milk, and boil it, then put in Eggs,  
Sugar, Marrow, and a little Salt, and  
boil it and bake it.

## 274. To make a dry Oatmeal Pudd

Take your Oatmeal well picked, and  
into it a little Salt, some Raisins and

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and some beaten Spice, and good store of Beef Suet finely shred, so tie it up hard in a Cloth, and let your water boil when you put it in; and let it boil very well; if you would butter it, then leave out the Suet; and if you would leave out the Fruit, then put in sweet herbs good store.

### 275. *To make Almond Puddings in a different way from the other.*

Take two Manchets and grate them, then hold them in some Cream, then put in some Almonds Blanched and beaten as you do other, with Rose-water, let there be about half a pound, then put in eight Eggs well beaten, some Spice, Sugar Salt and Marrow, and having your Guts well scowred and scraped, fill them, but not too full, and boil them as you do the other; or bake if you please; Currans will do well in it.

### 276. *To make a Quaking-Pudding.*

Take Grated Bread, a little Flower, Sugar, Salt, beaten Spice, and store of Eggs well beaten, mix these well, and beat them together, then dip a clean Cloth in hot water, and flower it over, and let one hold it

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at the four corners till you put it in, so  
up hard, and let your Water boil  
you put it in, then boil it for one hour,  
serve it in with Sack, Sugar and Butter.

277. To make good Dumplings.

Take some Flower and a little Salt,  
a little Ale-Yest, and so much water as  
make it into a Past, so let your water  
when you do put them in; boil them  
a little while and then butter them.

278. Another way to make Dumplings.

Take half a quarter of a peck of Flower  
and one Egg, yolk and white, half a pound  
of Butter broke in little bits, mix them  
gether with so much cold Milk as will make  
it up, do not break your Butter too fine  
for then they will not flake; make them  
up like Roulis of Butter, and when your  
water boils, put them in, and do not  
them too much, then butter them.

279. Another way to make Dumplings.

Take Flower and temper it very light  
with Eggs, Milk, or rather Cream, beat  
Spice, salt, and a little Sugar, then mix

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cloth in hot water, and flower it, and so  
oil it for a *Pudding*, or else make it pret-  
ty stiff with the Flower and a little grated  
bread, and so boil them for *Dumplings*,  
then butter them, and serve them in.

### 280. To make a green Pudding to Butter.

Take a Quart of *Cream* and boil it, then  
in twelve Eggs, yolks and whites well  
beaten, and one Manchet grated small, a  
little Salt, beaten Spice and some Sugar.

Then colour it well with the Juice of  
Spinage, or if you will have it yellow, co-  
lour it with *Saffron*, so boil it in a wet  
cloth flowred as before, and serve it in with  
some Sugar and Butter, and stick it with  
blanched Almonds split in halves and pour  
the sauce over it; and it will look like a  
yellow hog.

You may at some time stick it with Can-  
died Orange peel or Limon peel, or Etingo-  
roots Candied, you may sometimes strew  
some *Caraway Comfits*, and if you will  
eat it, then put in some Marrow, and  
some Dates cut small: Thus you have ma-  
ny *Puddings* taught in one.



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281. To make a Pudding of a Hogs  
Liver.

Take your Liver and boil it in water  
salt, but not too much ;

Then beat it fine in a Mortar, and put  
it one Quart of Cream, a little Salt, Rose  
water, Sugar, beaten Spice and Currants  
with six Eggs beaten very well: mix it well

And if you bake it, put in Marrow, or  
you boil it in Skins.

But if you boil it in a Cloth, then leave  
it out ; and butter it when it is boiled.

282. To make a Raspberry Pudding

Take a Quart of Cream and boil it with  
whole Spice a while, then put in some  
stale Bread, and cover it off the Fire, till  
it may scald a little ; then put in eight Eggs  
well beaten, and sweeten it with Sugar  
then put in a Pint or more of whole Rasp-  
berries, and so boil it in a Cloth, and be-  
heed you do not boil it too much, then  
serve it in with Wine, Butter, and Sugar.

You may sometimes leave out the Rasp-  
berries, and put in Coulis Flower, or  
Goosberries.

## The Queen-like Closet. 151

### 283. To make a Calves-Foot Pudding.

Take those which are tenderly boiled and shred them small with Beef-Suet, then put to four Feet one quart of Cream and eight Eggs well beaten, a little Salt, some Rose-water and Sugar, some beaten Spice, and one pound of Currans; mix all these well together, then boil it or bake it, but if you would Butter it, then do not put in Suet.

### 284. To make a Pudding to Roast.

Take a Pint of Cream, scald a little grated Bread in it, then put in three Eggs beaten, a little Flower, Currans, beaten Spice, Suet, Sugar and Salt, with some Beef-suet finely shred, make it pretty stiff, and wrap it in a Lambs Caul, and roast it on a Spit with a Loin of Lamb, if you please, you may put in a little Rosewater.

### 285. To make Cream of divers things.

Take a Quart of Cream and boil it a while, then put in eight yolks of Eggs, and Whites well beaten, put them in over the Fire, and stir them least they turn, then

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when

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when it is almost enough, put in some Candied Eringo Root, Orange or Limon Candied, and cut thin, preserved Plums without the Stones, Quince, Pippin, Cherries, or the like; if you do not like it thick, put fewer Eggs into it.

## 286. To make Cream of Artichoke Bottoms.

Take a Quart of Cream and boil it with a little whole Mace a while; then have your Artichoke Bottoms boiled very tender, bruise them well in a Mortar, then put them into the Cream, and boil them a while, then put in so many yolks of Eggs as you think fit, and sweeten it to your taste; when you think it is enough, pour it out, and serve it in cold.

## 287. To pickle Barberries.

Take your Barberries and pick out the fairest Bunches of them, then take the Refuse, and with some Water and Salt, so strong as will bear an Egg, boil them together for half an hour or more, then lay your fair Bunches into a Pot, and when the Liquor is cold, pour it over them.

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### 288. To pickle French Beans;

Take them before they be too old, and boil them tender, then put them into a pickle made with Vinegar and Salt, and to keep them; it is a very good and pleasant Salad.

### 289. To pickle Oysters:

Take your great Oysters, and in opening them save the Liquor, then strain it from dross, add to it some White Wine, and White Wine Vinegar, and a little Salt, and so let them boil together a while, putting in whole Mace, whole Cloves, whole Pepper, sliced Ginger, and quartered Nutmegs, with a few Bay leaves; when the Liquor is boiled almost enough, put in your Oysters and plump them, then lay them out to cool, then put them into a Gally-pot or Barrell, and when the Liquor is cool, pour it over them, and keep them from the Air.

### 290. To make the best sort of Mustard:

Dry your Seed very well; then beat it a little and little at a time in a Mortar, and sift it, then put the Powder into a Gally-pot, and wet it with Vinegar very well, then put in a whole Onion, pilled but not

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cut

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cut a little Pepper beaten, a little Salt, and a lump of stone Sugar.

291. Another sort of Mustard.

Dry your Horse-Radish Roots in an Oven very dry, then beat them to Powder and sift them, and when you would use any wet it with Wine Vinegar, and so it will rather be better than the other.

292. To keep boiled powdered Beef long after it is boiled.

When your Beef is well powdered; and boiled thoroughly, and quite cold, wrap up close in a Linnen cloth, and then a Woollen one, and so keep it in a Chest or Box from the Air.

293. To make Clouted Cream.

Take three Gallons of new Milk, set on the fire, and boil it, then put in two Quarts of Cream, and stir it about for a while over the fire, then pour it out into several pans, and cover it till the next morning, then take it off carefully with a Skimmer, and put it all into one dish.

## The Queen-like Closet. 155

upon another, then eat it with Wine and Sugar.

### 294. *An excellent Damask Powder.*

Take of Orrice half a Pound, Rose leaves four Ounces, Cloves one Ounce, *Lignum Rhodium* two Ounces, *Storax* one Ounce and an half, *Benjamin* one Ounce and an half, Musk and Civit of each ten Grains, beat them altogether grossly, save the Rose leaves you must put in afterwards. This is a very fine Powder to lay among Linnen.

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*The End of the First Part.*

---

and another thereof it with wine and  
sugar.

294. The Excellent Danish Powder.

Take of Orice half a Pound, Rose leaves  
four Ounces, Cloves one Ounce, Licorice  
two Ounces, Storax one Ounce  
and an half, Benzoin one Ounce and an  
half, Musk and Civit of each ten Grains,  
beat them all together finely, have the Rose  
water you must put in afterwards. This is  
the Powder to lay among Linen.

The End of the Fifth Part.

THE  
SECOND PART  
OF THE  
Queen-like Closet:

HAVING

An Addition of what hath already been treated of, and directing a very true and excellent way for all manner of COOKERY, both *Fish, Flesh, and Pastry*;

SHEWING

The true Seasoning of all Things for Compleat Tables.

ALSO

All Kinds of *Sauces and Pickles*, in a very brevius way.

---

Here is to be noted;

That in divers of these Receipts there are Directions for two or three several things in one, not confounding the Brains with multitudes of Words, to little or no purpose, or vain Expressions of things which are altogether unknown to the Learned as well as to the Ignorant: This is really imparted for the good of all the Female Sex.

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By *Hannah Wolly*, alias *Chalmer*.

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London, Printed for R.C. and T.S. 1684.



# THE SECOND PART OF THE Queen-like Closet:

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treated of, and giving a very fine and  
excellent way for all manner of Cook-  
ery, both Fish, Fowl, and Pasty;

S H E W I N G  
The true Seasoning of all Things for Com-  
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A T 20  
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that in choice of these Receipts there are  
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well as to the Ignorant: This is to be re-  
marked for the good of all the Female Sex.

By Hannah Woolly, Author.

Printed for R.C. and T.S. 1687.



T H E

Queen-like CLOSET,  
OR  
Rich Cabinet.

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The SECOND PART.

---

1. *To make Elder Vinegar and to colour it.*

**T**AKE of your best white Wine Vinegar, and put such a quantity of ripe Elder-Berries into it as you shall think fit, in a wide mouth'd Glas, stop it close, and set it in the Sun for about ten days, then pour it out gently into another Glas, and keep it for your use, thus

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thus you may make Vinegar of Red Roses,  
Cowslips, Gillflowers, or the like.

2, To make Methaglin, either Brown  
White, but White is best.

Take what quantity you please of Spring  
Water, and make it so strong with Honey  
that it will bear an Egg, then boil it very  
well, till a good part be wasted, and put  
to it boiling a good quantity of whole  
Spice, Rosemary, Balm, and other co-  
dial and pleasant Herbs or Flowers.

When it is very well boiled, set it to cool,  
it being strained from the Herbs, and the  
Bag of Spices taken out;

When it is almost cold, put in a little  
Yest, and beat it well, then put it into Ve-  
sels when it is quite cold, and also the Bag  
of Spice, and when it hath stood a few  
days, bottle it up; if you would have it  
red, you must put the Honey to strong  
Ale Wort in stead of Water.

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### 3. To make Collar of Beef.

Take a good Flank of Beef, and lay it in pump water and salt, or rather Salt-peter, one day and one night, then take Pepper, Mace, Nutmegs, Ginger, and Cloves, with a little of the Herb called Tarragon, beat your spice, shred your Tarragon, and mingle these with some Suet beaten small, and strew upon your Beef, and so rowl it up, and tie it hard, and bake it in a pot with Claret Wine and Butter, let the pot be covered close, and something in the pot to keep the Meats down in the Liquor that it may not scorch, set it into the Oven with Household bread, and when it is baked take it out, and let it cool, then hang it up one night in the Chimney before you eat it, and as long as you please. *How made with Bay Leaves*.  
Serve it in with Bay Leaves, and eat it with Mustard and Sugar.

### 4. To make Almond Puddings with French Rolls or Naples Biskets.

Take a Quart of Cream, boil it with whole Spice then take it from the fire, and put in three Naples Biskets, or one penny French Roll sliced thin, and cover it up to scald;

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scald; when it is cold, put in four Ounces of sweet Almonds blanch'd, and beat with Rosewater, the Yolks of eight Eggs, and a little Marrow, with as much Sugar as you think fit, and a little Salt; you may either boil it, or bake it, or put it into Skins; if it be boiled or baked, put Sugar on it, when you serve it in.

## 5. To make Barley Cream.

Take two Ounces of French Barley, boil it in several Waters, then take a Quart of Cream, and boil it with whole Spices, put in your Barley, and boil them together very well,

Then put in the Yolks of six Eggs beaten, and as much Sugar as you think fit; stir them well over the fire, then pour it out, and when it is cold serve it in; thus you may make Rice-Cream, only do not boil that, but a very little in Milk, before you put it into the Cream.

## The Queen-like Closet. 162

### 6. To make Cheese-Cakes.

Take four Gallons of new Milk, set it with a little Runnet, and when it is come, break it gently, and whey it very well, then take some Manchet, first scalded well in new Milk, let the Milk be thick with it, and while it is hot, put in a quarter of a pound of fresh Butter, and stir it in, when it is cold, mix that and your curd together very well, then put in one pound and half of plumped Currans, some beaten Spice, a very little Salt, Rosewater, and the yolks of eight Eggs, half a Pint of Cream, and a little Sugar, mix them well together, then make some Paste, with Flower, Butter, the yolk of an Egg and fair water, and roll it out thin, and so bake them in bake-pans, and do not let them stand too long in the Oven.

### 7. Another way for Cheese-Cakes.

Take the Curd of four Gallons of new Milk, and put thereto half a pound of Almonds blanchd and beaten fine with Rosewater, then put in one Pint of Raw Cream, the yolks of ten Eggs, some beaten Spice,

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a little Salt, one pound and half of plumped Currans, a little Rosewater, and some sugar, and so mix them very well, and put them into your Crust and bake them.

8. **Another way for Cheese-Cakes.**

Take the curd of four Gallons of Milk, beat it well in a Mortar with half a pound of fresh Butter, and then season it as you do the other above-named.

9. **Another way for Cheese-Cakes.**

Take the same quantity of Curd, and mix it with half a pound of Rice boiled tender in Milk, one quarter of a pound of fresh Butter, the yolks of eight Eggs, one pint of Cream, beaten to pice, two pounds of Currans first plumped, Rosewater and Sugar, and a little Salt, and so bake them, not too much.

10. **To make a fresh Cheese.**

Take some very tender Cheese-Curd, stamp it very well in a Mortar with a little Rosewater, wherein whole pice have been steeped, then let it stand in a little Cask

tender

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For about half an hour, then turn it out  
on your Dish, and serve it to the Table  
with Cream, Wine, and Sugar.

### 11. Another way for a fresh Cheese.

Take a quart of Cream, and boil in it  
whole Spice, then stir in the yolks of eight  
eggs, and four whites well beaten, and  
when they are hot, put in so much Sack  
it will give it a good taste, then stir it  
over the Fire till it runneth on a Curd,  
then beat it in a Mortar as the other, and  
serve it to the Table with Cream and Su-

### 12. To make Oatmeal Pudding.

Take Oatmeal beaten fine, put to it some  
cream, beaten Spice, Rosewater and Sugar,  
some Currans, some Marrow, or Beef Suet,  
red fine, and a little Salt, then Butter your  
pan and bake it.

### 13. Puddings in Balls to stew or to fry.

Take part of a Leg of Veal, parboil it,  
shred it fine with some Beef Suet, then  
add some Cream, Currans, Spice, Rosewa-  
ter,



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ter, Sugar, and a little Sake, a little  
Bread, and one handful of Flower,  
with the yolks of Eggs make them in  
and stew them between two Dishes,  
Wine and Butter, or you may make  
of them in the shape of Sausages, and  
them in Butter, so serve them to the  
Table with Sugar strewed over them.

## 14. To boil Pigeons.

Take your largest Pigeons and cut  
in halves, wash them and dry them,  
boil a little water and Salt, with some  
Spice, and a little Faggot of sweet Herbs  
then put in your Pigeons and boil them  
and when they are enough, take some  
red Parsley shred small, some sweet Butter,  
Claret Wine, and an Anchovy, heat  
together, then put in the yolks of Eggs  
and make it thick over the Fire, then  
in your Pigeons into a Dish, garnish  
with pickled Barberries and raw Parsley  
and so pour over them your Sawce,  
serve it to the Table.

15. To make an Apple Tansie.

Take a Quart of Cream, one Manchet  
bread, the yolks of ten Eggs, and four  
Whites, a little Salty some Sugar, and a li-  
tle Spice, then cut your Apples in round  
thin slices, and lay them in your frying-pan  
in order. Your Batter being hot, when your  
Apples are fried, pour in your Butter, and  
fry it on the one side, then turn it on a Pic-  
Plate, and slide it into the Pan again, and fry  
the other side, then put it on a Pic-Plate, and squeeze  
the Juice of a Limon over it, and strew on  
some Sugar, and serve it to the Table.

To make a green Tansie to fry, or  
boil over a Pot.

Take a quart of Cream, the yolks of one  
dozen of Eggs and half, their Whites well  
beaten, mix them together, and put in one  
nutmeg grated, then colour it well with  
the Juice of Spinage, and sweeten it with  
Sugar, then fry it with Butter as you do the  
other, and serve it in the same manner; but  
you must lay thin slices of Limon upon this.  
If you will not fry it, then butter a Dish,  
and pour it therein, and set it upon a Pot  
of

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of boiling water tiil it be enough; this is a better and easier way.

Thus you may make Tansies of any things, as Cowslips, Raspberries, Violets, Marigolds, Gilliflowers, or any such, and colour them with their Juice, you may use green Wheat instead of Spinage.

## 17. To make an Amulet.

Take twelve Eggs, beat them and beat them, put to them three or four Spoonfulls of Cream, then put in a little Salt, and having your frying-pan ready with some Butter very hot, pour it in, and when you have fried it a little, turn over both the sides to the middle, then turn it on the other side and when it is fried, serve it to the table with Verjuice, Butter and Sugar.

## 18. To make a Chicken Pie.

Make your Paste with cold Cream, Flower, Butter and the yolk of an Egg, roll it very thin, and lay it in your Baking-pan, then lay Butter in the Bottom.

Then lay in your Chickens cut in quarters with some whole Mace, and Nutmeg sliced with some Marrow, hard Lettice, Ringo Root, and Citron Pill with Dates stoned and sliced,

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Then lay good store of Butter, close up  
your Pie and bake it.

Then cut it open, and put in some Wine,  
Sugar and Sugar, with the yolks of two  
three Eggs well beaten together over  
the fire till it be thick, so serve it to the Ta-  
ble, and garnish your Dish with some pret-  
ty Conceits made in Paste.

### To make a Collar of Brawn of a Breast of Pork.

Take a large Breast of Pork, and bone  
it, then roul it up, and tie it hard with a  
string, then boil it with water and salt till it  
be very tender, then make Sowce-drink  
with small Beer, Water and Salt, and  
dip it in it :

serve it to the Table with a Rosemary  
branch in the middle of it, and eat it with  
Mustard.

### To sauce Veal to eat like Sturgeon.

Take what part of Veal you like best,  
and boil it with water & salt, and a bundle  
of sweet herbs, and a little limon-pill, when  
it is boiled enough, put into your Liquor so  
much vinegar as will make it tast sharp, and

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a Limon sliced, and when it is cold, put  
your Veal, and when it hath lain four  
five days, serve it to the Table with Eggs  
and eat it with some Vinegar; you may  
it up as you do Brawn.

21. **To make a Pasty of a Breast of Veal**

Take half a Peck of fine Flower, and  
pounds of Butter broken into little  
one Egg, a little Salt, and as much  
Cream, or Milk, as will make it into a  
when you have framed your Pasty,  
your Breast of Veal boned, and seasoned  
with a little Pepper and Salt, but first  
must lay in Butter.

When your Veal is laid in, then put  
some large Mace, and a Limon sliced  
Round and all, then cover it well with  
ten, close it and bake it, and when  
serve it in, cut it up while it is very  
put in some white Wine, Sugar, the y  
of Eggs, and Butter, being first heated  
the fire together; this is very excellent.

22. **To make a Pasty of a Breast of Veal**  
Make your Paste as for the Pasty  
it thin, and lay it into your larding

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lay in Butter, then mix Pepper and  
Butter together, and fill the bellies  
of your Pigeons, then lay them in, and  
in some large Mace, and little thin slices  
of Bacon, then cover them with Butter, and  
bake your Pie, and bake it not too much.

## 23. To boil a Capon or Hen with Oysters.

Take either of them, and fill the Belly of  
it with Oysters, and truss it, then put it in  
White Wine, water, the liquor of the Oy-  
sters, a Blade or two of Mace, a little Pep-  
per whole, and a little Salt; when it is boil-  
ed enough, take the Oysters out of the bel-  
ly, and put them into a Dish, then take  
some Butter, and some of the Liquor it  
was boiled in, and two Anchovies, with the  
Yolks of Eggs well beaten, heat these toge-  
ther over the fire, and then put your Oy-  
sters into it; then garnish your Dish with  
Lemon sliced thin, and some of the Oysters,  
and some pickled Barberries and raw Pars-  
ley, then lay your Capon or Hen in the mid-  
dle of it, and pour the sauce upon the  
rest of it, then lay one sliced Lemon and  
serve it in.

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### 24. To make an Olio.

First lay in your dish a Fricasie made of a Calves head, with Oysters & Anchovies in it, then lay Marrow-bones round the dish, within them lay Pigeons boiled round the Dish, and thin slices of Bacon, lay in the middle upon your Fricasie a powder of Goose boiled, then lay some sweet-breads of Veal fried, and balls of Sawfage here & there, with some Scotch Collops of Veal or of Mutton: Garnish your Dish with Limon or Orange, and Toasts for the Marrow, so serve it in.

### 25. To make Cracknels.

Take half a pound of fine Flower, and much fine Sugar, a few Coriander seeds bruised, and some Butter rubbed into the Flower, wet it with Eggs, Rosewater, or Cream, make it into a Paste, and roll it in thin Cakes, then prick them and bake them; then wash them over with Eggs, a little Rosewater, then dry them again in the Oven to make them crisp.

26. To make good Sauce for a boyled  
Leg of Mutton.

Take the best Prunes and stew them well  
in white Wine or Claret, and some  
whole Spice, then strain them into a Dish  
set it over a Chafin Dish of Coals;  
and so is a little grated Bread, Juice of  
Limon and a little Salt, then lay your Mor-  
tmaine Dish, being well boyled with Wa-  
ter and Salt, pour your sauce to it: To  
Garnish your Dish with Limon, Barbe-  
rises, Parsly, and so serve it in.

27. To rost Pork without the Skin.

Take any joint of small Pork, not fat  
and lay it to the fire till the Skin may be  
taken off, then take it from the fire and  
take off the Skin, then stick it with Rose-  
mary and Cloves, and lay it to the fire a-  
gain, then salt it and rost it carefully, then  
make Sauce for it with Claret Wine, white  
bread sliced thin, a little water, & some bea-  
ns Cinamon, boil these well together, then  
put in some Salt, a little Butter, Vinegar or  
Juice of Limon, and a little Sugar, when  
your Pork is roasted enough, then flower it,

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and



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and lay it into a Dish with the sauce,  
serve it in.

28. To Roast a Pig like Lamb.

Take a Pig and cut it in quarters  
such it like quarters of Lamb, then  
and roast it till you may take off the  
skin take the Spit from the fire, and  
take the skin cleave off, then draw it with Parsley  
lay it to the fire, baste it with Butter  
when it is enough, flower it and serve  
the Table with butter, the Juice of Onions  
and ground Pepper, and a little Salt.

29. To make Codling Cream.

Take fair codling Apples, and when  
have scalded them very well, peel  
and put them into warm water over  
Embers covered close till they are  
green, then take a quart of Cream and  
beat it with a blade of Mace, and then bruise  
of your Codlings very well, & when  
Cream is almost cold, put in your codlings  
and stir them very well over a slow fire  
till they turn, then put in the yolks  
Eggs well beaten, and what Sugar  
you think fit, and let it be upon the fire  
till you think it be enough, then serve  
in cold.

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## 30. A very dainty Summer Dish.

Set a little morning Milk with Runnet,  
and for a Cheese, when it is come slice it out  
with a thin Slice, and lay it into a Dish you  
mean to serve it in, and put to it a little  
of Cream, what Wine you please, and  
some Sugary and so eat it.

## 31. To Roast Lobsters, Chalks, or Crabs.

Take out their Meat and chince it small,  
and set it over a Chafingdish of Coals with  
a little white Wine, a little Saff, and a Blade  
of Mace, and when it is very hot put in  
some Butter and some Crumbs of white  
bread, then warm the shells against the  
fire, and fill them again with their Meat,  
and so serve them in.  
You may also Shrimps or Prawns thus,  
only you must not put them into their shells  
again, but garnish your Dish with them.

## 32. To make a very good Cheese.

Take a Pail full of Morning Milk and  
Stronkings, and set it together with two  
I 4 spoon-

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Ip onfols of Runnet, and cover it; when it is come, put it into the Wheying Clofe gently, and break it as little as you can when the Whey is run clean from it, put into the Vat, and turn it in the Evening next morning take it out and salt it a little and turn it twice a day upon a clean Board and when it is a week old, lay it into Nettles, and that will mellow it.

Before you fet your Milk, you may if you please, colour it with the juice of Rigoolds, Spinage or Sage.

### 33. To boile a Rump of Beef.

Take a Rump of Beef a little salted and boile it in as much Water, as will cover it and boile a Net full of hard Lettuce with it and when it is boiled, take your hard Lettuce, some Wine, either White or Claret, some Gravic, some Butter, and some Nyming, and warm them together; then Dish your Meat, and pour your Sauce over it and garnish your Dish with Parsley.

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34. *To make Fritters of Liver or of  
any other Meat.*

Take your Liver, Capon or Veal, par-  
boil it, mince it small, and then put to it  
some Cream, Eggs, Spice and Salt, and  
make it pretty thick, and so fry them; you  
may add a little Flower if you will, serve  
them in with beaten Spice and Sugar  
srewed over them.

35. *To make an Almond Pudding to be  
Baked and Iced over.*

Take a pound of Almonds blanched and  
beaten with Rosewater, the yolks and  
Whites of twelve Eggs well beaten and  
strained, then put in Sugar, beaten Spice  
and Marrow; with a little Salt, not in too  
hot an Oven; let this be baked; when it  
is baked, stick it full of blanched Almonds,  
and Ice it over with Sugar, Rosewater, and  
the White of an Egg beaten together, then  
set it into the Oven again, that the Ice may  
rise and dry, then serve it to the Table  
with fine Sugar srewed upon the brims of  
the Dish.

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## 36. To souce a Pig in Collars.

Take the two sides of a large fat Pig, bone them, then take Sage, Salt and ground Nutmeg, a good quantity, and strew over the sides of them, then roul them hard, and tie them well with a Tape, then boil them, and also the Head very well in Salt and Water till they be tender, then take them out of the Liquor, and lay them to cool, then put some Vinegar and a Lemon sliced into your Liquor, and heat it again, and when it is cold, put in your Collars and Head, and when they have layed a week, serve them to the table with mustard.

## 37. To bake Venison or Mutton to keep for or eight Months.

Take a Haunch of Venison, or for want of it, take a large Leg of Mutton, bone it, and stuff it well with gross Pepper, Clove Mace and Nutmeg mingled with Salt, then rub it all over with the like, then put it in a Pot with good store of Butter, and bake it with Household Bread, and let it be boiled over.

Then pour out all the Liquor, and when

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is to be taken by the Fat, and some more  
Butter, and melt them together in a stone  
pan, for into a Kettle of boiling water, then  
pour it into the Porridge of Venison or  
Mutton, and so keep it; Rice is best, and  
serve it to the Table with Mustard and Sa-  
gar, and garnish it with Bay leaves. 180  
To Roast Pigeons, or mild Fowl, or a  
Goose or Rabbits, or a

Take either of these, and fill their bel-  
lies with the before-named Spices & Salt  
and Butter, and rub them over with the  
same, then do just as you do the Venison.  
To bake a large Pike and Eels  
Take a large Pike, and gut him & wash  
him, and be sure to save what is good with  
him, then take two great Eels and scow  
them well, throw away their heads, gut  
them, and wash them well, and cut them in  
pieces, then boil some white wine and wa-  
ter, Salt and Sweet herbs together, with  
some whole Spice, and when it boils apace,  
put in your Fish, and when it is enough,  
take some of the Liquor, two Anchovies,  
some

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Take some Butter and some Shrimps, take  
off their Shells, and heat all these together,  
then put in the yolks of two or three Eggs  
and heat all together, then lay some  
pieces of French Bread into your Dish,  
set over a Chafingdish of Coals, and lay  
your Fish in order upon them, then pour  
your Sawce all over it, and garnish your  
Dish with Shrimps, *Barberries*, and  
*Parsley*, so serve it to the Table very hot.

### 40. To roast Eels with Bacon.

Take great Eels and scour them well  
and throw away the Heads; gut them, and  
cut them in pieces, then cut some fat Bacon  
very thin, and wrap them in it, and some  
*Bay Leaves*, and so tie them fast to a  
Spit, and roast them, and baste them with  
Claret Wine and Butter, and when  
they are enough dredge them over with  
grated bread; and serve them in  
Wine, Butter, and Anchovies; Garnish  
your Dish as you please.

### 41. To make a Pie with Eels and Oysters.

Make your Paste, and roll it thin, and  
lay it into your baking-pan, then take great

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Eels and flay them, and gut them, cut them in pieces, and wash them, and dry them, then lay some *Butter* into your *Pie*, and season your Eels with *Pepper*, *Sale*, *Nutmeg*, *Cloves* and *Mace*, and lay them in, then cover them all over with great *Oysters*, and put in three or four *Bay Leaves*, then put in more of your beaten Spices and salt, then cover them well with *Butter*, and put in two or three Spoonfuls of *White Wine*, so close it and bake it, then serve it hot to the Table.

### 42. To make a Pie with Parsnips and Oysters very good.

Take your *Parsnips* tenderly boiled, and slice them thin; then having your *Paste* ready laid in your baking pan put in good store of *Butter*, then lay in a lay of *parsnips*, and some large *Mace*, and *Pepper* mixed, then some *Oysters* and yolks of *Eggs* hard boiled then more *Spice* and *Butter*, then more *Parsnips*, then more *Oysters*, then more hard *Eggs*, more *Spice*, and cover it well, and bake it, and serve it in hot.

43. To



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43 To dress Artichoke Suckers

Take your Suckers of Artichokes, pare them as you would an Apple, and put them into water to keep their colour, and to take away the bitterness of them, also to thim the meat which is in the heart of great Artichokes, then Boil Water and Salt together, and when it is boiling, put in your Suckers and Stalks tied up in a thin cloth with a blade or two of Mace, when they are enough, melt some Butter and Vinegar together very thick, and add a little Pepper with it, then lay them in a Dish, and pour the Sauce over them, strew on a little Salt, and about the Dish, and so serve it in.

44 To boil Cucumbers

Take your largest Cucumbers, and wash them, & put them into boiling water with quick with Salt, then when they are boiled enough, take them up and peel them, break them into a Cullender, and when the water is well drained from them, put them into a hot Dish, and pour over them some Butter and Vinegar, a little Pepper & Salt.

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throw Salt on your Dish brims, lay some of the Rind of them about the Dish cut in several Fancies, and so serve them to the

Table. Take a good quantity of green Beans

and wash them well in water and salt.

To make several Salads, and all very good.

Take either of the stalks of Mathwies,

or Turnip stalks when they run to seed, or

stalks of the herb Mercury with the seed,

and either of these while they are tender,

put them into boiling Water and Salt, and

boil them tender, then put Butter and Vi-

negar over them.

To make a Salad of Burdock, good

for the Stones, another of the tender

Stalks of Sow-thistles.

Take the inside of the Stalks of Burdock,

and cut them in thin slices, and lay them in

water one whole day, shifting them some-

times, then boil them, and butter them as

you do the forenamed.

Also the tender stalks of Sow-thistles

done in like manner, are good and whol-

some.

To make a Salad of Burdock, good

for the Stones, another of the tender

Stalks of Sow-thistles.

Take the inside of the Stalks of Burdock,

and cut them in thin slices, and lay them in

water one whole day, shifting them some-

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To make a Tare of Spinage

Take a good quantity of green Spinage, boil it in water and salt, and drain it in a Cullender, then put to it plumped Raisins, Nutmeg, Salt, Sugar, and Butter, a little Cream, and the yolks of hard beaten fine, then having your past laid in your baking pan, lay in a little butter, and then your Spinage, and then butter again, so close it, and bake it, serve it to the Table hot, with Sugar served over it.

## 48. Artichoke Cream.

Take the tender bottoms of Artichokes, and beat them in a Mortar, and pick out the strings, then boil a quart of Cream with a large Mace and Nutmeg, then put in the bottoms, and when they have boiled a while, put in the yolks of six Eggs, well beaten, and so much Sugar as you think fit, and heat them together over the fire, then pour it into a Dish, and when it is cold, serve it in with Sugar strewed over it.

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### 49. To make very fine Rolls for Noble Tables.

Take half a Peck of fine Flower, the  
yolks of 4 Eggs and a little Salt, with a  
little of Ale yest, mix them together, and  
make them into a Past with warm Milk  
and a little Sack, then mould it well, and  
lay it into a warm Cloth to rise, when  
your Oven is hot, mould it again, and  
make it into little Rolls, and bake them,  
and rasp them, and put them into the O-  
ven again for a while, and they will eat  
very crisp and fine.

### 50. To make short Rolls.

Take half a peck of fine Flower, and  
put into it one pound and half of fresh  
butter very small, then bruised Coriander  
seed, and beaten Spice with a very little  
salt and some Sugar and a pint of Ale yest,  
mix them well together, and make them in  
a Past with warm Milk and Sack.  
Then lay it into a warm Cloth to rise,  
and when your Oven is hot, make it into  
Rolls, and prick them, and bake them, and  
when they are baked, draw them and ce-

ver

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ver them till they be cold; these are  
very finely, if you butter some of  
while they are hot.

and 137 To dress Soles a fine way.

Take one pair of your largest Soles  
lay them on both sides, other fry  
Sweet Sorrel tied up with Spice Bay  
and Salt, then lay them into a Dish  
into them some Butter, Clarified  
two Anchovies, cover them with  
Dish, and set them over a Chafin  
Coals, and let them stew a while  
serve them to the Table, garnish your  
with Orange or Limon, and squeeze  
over them.

and 138 To roast Fish in the Oven.

Take Soles, Whittings or Flounders  
pull them into a Stew pan with some  
Sage and Salt, cover them with a little  
and salt, a little white wine or claret,  
Butter, two Anchovies, and a bunch  
Sweet herbs, cover them, and set them  
an Oven not too hot; When they are  
bought, serve them in; Garnish your  
wherein they lie with Barberries, raw

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lay, and slices of Limon, and lay Sippers  
in the bottom.

### 53. To make Collops of Bacon and Eggs.

Take a Dish, and lay a Pie-plate there-  
then lay in your Collops of Bacon, add  
your Eggs upon them.  
Then lay on Parsley, and set them into  
an Oven not too hot, and they will be bet-  
ter better than fried.

### 54. To make Firmity.

Take a Knuckle of Veal and the  
Take some new Milk or Cream, and  
boil it with whole Spice, then put in your  
Wheat or Pearl Barley boyled very tender  
in several Waters, when it hath boyled a  
while, thicken it with the yolks of Eggs  
well beaten, and sweeten it with Sugar.  
then serve it in with fine Sugar on the  
rims of the Dish.

ing for sick or weak people.

## 55. To make Barley-Broth.

Take French Barley boiled in few waters, and to a pound of it put three quarts of water, boil them together while with some whole Spice, then put as many Raisins of the Sun and Currants you think fit, when it is well boiled, put Rosewater, Butter and Sugar, and so serve it.

## 56. To make Barley Broth with Milk.

Take a Knuckle of Veal and the end of a Neck of Mutton, and boil them in Water and Salt, then put in some Barley, and whole Spice, and boil them well together, then put in Raisins of the Sun and Currants, and a few Dates stoned and sliced thin, when it is almost enough, put in some Cream, and boil it a while, then put in plumped Prunes, and the Yell Eggs, Rosewater and Sugar, and a little Sack, so serve it in. Garnish your Dish with some of the Raisins and Prunes and fine Sugar; this is very good and nourishing for sick or weak people.

57. *To make Furmity with Meat-Broth.*

Boil a Leg of Beef in water and salt, and in a little whole Spice, when it is boiled tender, take it up, and put into the broth some Wheat ready boiled, such as they sell in the Market, and when that hath boiled a while, put in some Milk, and let that boil a while, then thicken it with a little Flower, or the yolks of Eggs, then sweeten it with Sugar, and eat it.

58. *To make Furmity with Almonds.*

Take three Quarts of Cream, and boil with whole Spice, then put in some pearl-Barley first boiled in several waters, & when they have boiled together a while, then put in so many blanch'd Almonds crush'd fine with Rosewater as you think may be enough, about four ounces of Barley to this quantity of Cream will be enough, and four ounces of Almonds, boil them well together, and sweeten it with Sugar, and so serve it in, or eat it by the Spoon, you may put in Saffron if you please.



## 59. To make a hasty Pudding.

Take one quart of Cream and boil it, then put in two Manchets Grated, and a pound almost of Currans plumped, a little Salt, Nutmeg and Sugar, and a little Rose water, and so let them boil together, stirring them continually over the fire, till you see the butter arise from the Cream, then pour it into a Dish and serve it in with fine Sugar strewed on the brims of the Dish.

## 60. Another way to make a hasty Pudding.

Take good new Milk and boil it, then put in Flower, plumped Currans, beat Spice, salt and sugar, and stir it continually till you find it be enough, then serve it with Butter and Sugar, and a little Wine if you please.

## 61. To make Spanish Pap.

Boil a quart of Cream with a little Spice, when it is well boiled, take out the Spice, and thicken it with Rice Flower.

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When it is well boiled, put in the yolks of  
eggs, and Sugar and Rosewater, with a ve-  
little Salt, so serve it to the Table either  
hot or cold, with fine Sugar strewed on  
the brims of the Dish.

### 62. To make Gravye Brath.

Take a good fleshy-pieue of Beef, not  
too fat, and lay it down to the fire, and when  
it begins to roast, slash it with a Knife to let  
the Gravye run out, and continually baste it  
with what drops from it and Claret Wine  
mixed together, and continually cur it, and  
when all the Gravye be out, then take  
the Gravye, and set it over a Chafin dish of  
coals with some whole Spice, Limon peel  
and a little salt, when you think it is enough  
put some Sippets into another Dish, and  
put it in, and serve it to the Table; Garnish  
your Dish with Limon and Orange, if  
you please you may leave out the Sippets  
and put in some poach'd Eggs, done care-

## 63. To make French Pottage.

Take an equal quantity of Chervil, Lettuce and Sorrel, or any other Herbs you like best, in all as much as a Peck will hold pressed down, pick them well, wash them, and drain them from the water, then put them into a Pot with half a pound of fresh Butter, and set them over the fire, and as the Butter melts, stir them down, it till they are all within the Butter, then put some water in, and a Crust of Bread, and some whole Cloves and a little Salt, and when it is well boiled, take away the Crust of Bread, and put in the yolks of four Eggs well beaten, and stir them together over the fire, then lay some thin slices of white bread into a deep Dish, and pour the Pottage in.

## 64. To make Cabbage Pottage.

Take a Leg of Beef and a Neck of Mutton, and boil them well in Water and Salt, then put in good store of Cabbage cut small, and some whole Spice, and when it is boiled enough, serve it in.

**To make a Sallad of Cold Meats**  
 Take the blawes of a cold Caplin or a  
 of Cold Veal, and mince in very small,  
 with some Limon Pill; then put in some  
 Vinegar, Capers, Caviars, and some  
 Pickles; and mix them very well; then  
 lay it in a Dish in the form of a Star, and  
 serve it in; Garnish your Dish with Ancho-  
 ves, Limon and Capers. T 80

**To dry a Goose**  
 Take a fair fat Goose, and powder it  
 with a Month or three months, then hang it  
 in a Chimney, and so dry it; then  
 it is thoroughly dry; boil it in oil and  
 serve it to the Table with some Mustard and  
 Vinegar; Garnish your Dish with Bay leaves:  
 These Cheeks are very good, dried thus.

**To dry Sheep Tongues**  
 Take your Sheeps Tongues about half of  
 an inch thick, and boil them in water and salt till  
 they be tender, then peel them, and slice  
 them thin, then put them into a Dish with a  
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quart of great Oysters; a little Claret  
and some whole spice; let them stew  
ther a while, then put in some butter  
the yolks of three Eggs well beaten  
them well together, then lay some  
into a Dish, and put your Tongues  
therin, Garnish your Dish with O  
Barberries, and raw Parsly, and  
fin

68 To make a Neats-tongue Pickle

Let two small Neats-tongues or  
great one be tenderly boiled, then peel  
and slice them very thin, season  
pepper and salt, and Nutmeg, then  
your pickle ready laid in your baking  
lay some butter in the bottom, then  
your Tongues and one pound of Raisins  
the Sun, with a very little Sugar, then  
more butter, so close it and bake it  
it up, and put in the yolks of three Eggs  
little Claret Wine and Butter, stir  
together, and lay on the Cover, and  
it; you may add a little sugar  
pleasure

your Neats Tongues  
and boil them in water and salt  
tender, then peel them, and slice  
them into a Dish with a  
down

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69. A Capon with White Broth.

Take a large Capon, and draw him, and  
pluck him, and boil him in water and a little  
with some whole Spice :

When you think it almost enough, put  
one pound of Currans well washed and  
picked, four Ounces of Dates stoned and  
sliced thin, and when they have boiled e-  
nough, put in half a pound of sweet Al-  
monds blanch'd and beaten fine with Rose-  
water, strain them in with some of the Li-  
quor, then put in some Sack and Sugar ;  
and lay some thin slices of white bread into  
a deep Dish, and lay your Capon in the  
middle, then pour your Broth over it.

Garnish your Dish with plumped Raisins  
and prunes, and serve it in.

70. To make a Calves Foot Pie.

Take six Calves feet tenderly boiled and  
cut them in halves, then make some Paste  
of fine Flower, Butter, cold Cream and  
the yolk and white of one Egg, roul it ve-  
ry thin, and lay it into your baking Pan,  
and lay some butter in the bottom, and then  
lay your Calves feet with some large Mace, half

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a pound of Raisins of the Sun, half a pound of Currans, then lay more butter and do it and bake it, then cut it up, and put in the Yolks of three Eggs, some white Wine Butter and a little Salt, and so serve it to the Table; Garnish your Dish with some Conceits made in Paste, and baked a little.

## 7. To make an Artichoke Paste

Make your Paste as before-named, and roll it thin, and lay it into your Baking pan.

Then lay in Butter sliced thin, and your bottoms of Artichokes tenderly sliced, season it with a little Salt, a little Pepper, and some sliced Nutmeg, one blade or two of Mace and a little Sugar; lay in some Marrow, Candied Orange, Citron Pill, with some Candied Ears of Roots; then cover it with Butter and do it with your Paste, and so bake it, then cut it up, and put in white Wine, Butter, the yolks of Eggs and Sugar; cover it and so serve it to the Table.

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### 72. To make an Oyster Pie.

Make your Paste as before, and lay it in your Pan, then lay in Butter, and then put in as many great Oysters as will almost fill your Pan, with their Liquor strained, some whole Pepper, Mace and Nutmeg, then lay in Marrow and the Yolks of hard Eggs, to cover them with Butter, close them, and bake your Pie, then put in some Wine, Anchovies, Butter and the Yolks of Eggs; cover it again and serve it to the Table.

### 73. To make a Pig-Pie.

Take a large Pig and slit it in two, and bone it, only the two sides, not the head, then having your Paste ready laid in your Pan, and some Butter in the bottom, lay in your Pig, season it with Pepper, Salt, Nutmeg and Mace, and one handfull of Sage shred small and mixed with the Spice and Butter, then lay in more Butter, close it, and bake it.

Serve it in cold with Mustard, and garnish your Dish with Bay-leaves.

If you would eat it hot, you must leave out the Pepper and some of the Salt, and put in store of Currans, and when it comes



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out of the Oven, put i n some Butter, Vinegar, and Sugar, and so serve it.

74. To make a Raspberry Tart.

Take some puff paste rouled thin, lay it into your baking-pan, then lay your Raspberries and cover them with sugar, then close your Tart and bake it, then cut it up, and put in half a pint of cream, the yolks of two or three Eggs beaten, and a little sugar; then serve it cold with the Lid off, and sugar strewn upon the brims of the Dish.

75. To make a Carp Pie.

Have your past ready laid in your Baking-pan, and some butter in the bottom.

Then take a large Carp, scale him, wash him, and wash him clean, and dry him on a cloth, then lay him into your pan with some whole cloves, mace, and sliced Nutmeg, with two handfulls of capers, and put in some white Wine, and mix some butter with Salt, and lay it over; then bake it, and bake it; this is very good to be eaten either hot or cold.

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To make a Goose or Rabbits

Sausages.

Take a large Goose a little powdered, and  
beat it very well, or a couple of Rabbits  
stuffed finely; wash either of these well  
and boil them, put in a pound of Sausages,  
and boil them with them, then lay either of  
them into a Dish, and the Sausages here and  
there one, with some thin Collops of Bacon  
cut, then make for Sauce, Mustard and  
vinegar, and so serve it in.

To make a Fricassee of Veal, Chicken,  
or Rabbits, or of any thing else.

Take either of these and cut them into  
small pieces, then put them into a Prying  
pan with so much water as will cover them,  
with a little Salt, whole Spice, Lemon Peel,  
and a bundle of sweet Herbs, let them boil  
together till the Meat be tender, then put in  
some Oysters and when they are plumped,  
add a little Wine, either White or Claret,  
and two Anchovies, dissolved therein with  
some butter, and put all these to the rest,  
and when you think your Meat is enough,  
take it out with a little Skimmer, and put it

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into

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into a Dish upon Sippets; then put  
your Liquor the yolks of Eggs well beaten  
and mix them over the fire, then pour it  
over your Meat; Garnish your Dish with  
Barberries, and serve it in; this Dish  
may make of raw Meat or of Cold  
which hath been left at Meals.

## 78 To make Scotch Collops of Kidney Mutton.

Take your Meat and slice it very  
and beat it with a rollingpin, then beat it  
over, and on both sides with the back of  
Knife, then fry it with a little Gravy of  
Meat, then lay your Scotch Collops in  
Dish over a Chafingdish of Coals, and  
solve two Anchovies in Claret Wine,  
add to it some Butter and the yolks of  
Eggs well beaten, heat them together  
pour it over them.

Then lay in somethin Collops of Beef  
fried, some Sausage meat fried, and  
yolks of hard Eggs fried after they  
boiled, because they shall look round  
brown, so serve it to the Table.

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### 79. To make a Pudding of a Manchet.

Take a Manchet, put it into a Posnet, and  
the Posnet up with Cream, then put in  
sugar and whole Spice, and let it boil lei-  
sely till all the Cream be wasted away,  
then put it into a Dish, and take some Rose-  
water, and Butter and Sugar, and pour over  
it, so serve it in with fine Sugar strewed all  
over it.

Your Manchet must be chipped before  
you put it into the Cream.

### 80. To make a Calves head Pie.

Make your Paste, and lay it into your  
pan as before, then lay in Butter, and then  
your Calves-Head, being tenderly boiled,  
and cut in little thin bits, and seasoned with  
pepper, Salt and Nutmeg, then put in some  
Mushrooms, Anchovies and Claret Wine with  
the yolks of hard Eggs and Marrow, then  
cover it with Butter, and close it and bake  
it when it is baked, eat it hot.

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### 81. To dry Tongues.

Take some Pump water and Bay salt, or rather refined Salt-peter, which is better, make a strong brine therewith, and when the Salt is well melted in it, put in your Tongues, and let them lie one Week, then put them into a new brine, made in the same manner, and in that let them lie a week longer, then take them out and dry them with bay-salt beaten small, till they are as hard as may be, then hang them in the Chimney where you burn Wood, till they are very dry, and you may keep them as long as you please; when you would use of them, boil them with in the Pot as well as water, for that will make them black, and eat tender, and look red when they are cold, serve them in with Mustard and Sugar.

### 82. To make Angelot Cheese.

Take some new Milk and stroking together, the quantity of a Pail-full, put Runnet into it, and stir it well about, cover it till your Cheese become, then ready narrow deep Moats open at

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ends, and with your sitting Dish fill your  
Mears as they stand upon a board, without  
breaking or wheying the Cheese, and as  
they sink, still fill them up, and when you  
see you can turn them, which will be about  
the next day, keep them with due turning  
a day, and dry them carefully, and  
when they are half a year old, they will be  
ready to be eat.

### 83. To make a Hare Pie.

Take the flesh of a very large Hare, and  
put it in a Mortar with as much Marrow or  
suet as the Hare contains, then put in  
Pepper, Salt, Nutmeg, Cloves and Mace, as  
much as you judge to be fit, and beat it again  
till you find they be well mixed, then having  
your Paste ready in your baking pan, lay  
some butter, and then your Meat, and  
then butter again; so close it and bake it,  
and when it is cold, serve it in with Mustard  
and Sugar, and garnish your Dish with  
leaves; this will keep much longer  
than another Pie.

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### 84. To Roast a Shoulder of Venison or Mutton in Blood.

Take the Blood of either the Deer or  
Sheep, and strain it, and put therein some  
grated Bread, and Salt, and some Thyme  
plucked from the Stalks, then wrap your  
Meat in it and roast it, and when you see the  
Blood to be dry upon it, baste it well with  
Butter, and make sauce for it with Claret  
Wine, Crums of bread and Sugar, with  
some beaten Cinamon, Salt it a little in  
roasting, but not too much, you may garnish  
it with Rosemary if you will.

### 85. To Stew a Pig.

Lay a Large Pig to the fire, and when  
it is hot, skin it, and cut it into divers pieces,  
then take some white Wine and strong  
broth, and stew it therein with an Onion  
cut very small, a little Pepper, Salt,  
some Thyme and Anchovies, with some  
Red Vinegar, sweet butter and Gravy,  
if it is enough, lay Sippets of French bread  
your Dish, and put your Meat thereon.  
Garnish your Dish with Oranges  
Limons.

16. To make *Ericasia* of *Sheeps feet*.

Take your *Sheeps feet* tenderly boiled, and slit them, and take out the knot of hair within, then put them into a Frying-pan with as much water as will cover them, a little Salt, Nutmeg, a blade of Mace, and a bundle of sweet Herbs, and some plumped Currants; when they are enough, put in some Butter, and shake them well together; then lay Sippets into a Dish, and put them upon them with a Skimmer, then put into your Liquor a little Vinegar, the yolks of two or three Eggs, and heat it over the fire, and pour it over them; Garnish your Dish with Barberries, and serve it to the Table.

17. To make a *Steak-Pie* with *Puddings*.

Lay your Paste ready in your Pan, and lay some Butter in the bottom, then lay a Beck of Mutton cut into steaks thereon, then take some of the best of a Leg of Mutton minced small, with as much Beef Suet as Mutton; season it with beaten Spice and salt, and a little Wine, Apples shred small, a little Limon Pill, a little Verjuice and Sugar,



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gar, then put in some Currans, and when they are well mixed, make it into balls with the yolks of Eggs, and lay them upon the steaks, then put in some butter, and close your Pie and bake it, and serve it in hot.

88. To dress Salmon or other Fish by Infusion  
a very good way

Take a Joule of salmon, or a Tail, or any other part, or any other Fish which you like, put it into a Pot or Pan with some Vinegar, Water and salt, spice, sweet herbs, and white Wine; when it is enough lay it into a Dish, and take some of the liquor with an Anchovie, or two, a little butter, and the yolks of Eggs beaten; lay these over the fire, and poure over your Fish; if you please, you may put in shrimps, but then you must put in the more butter; Garnish your Dish with some Limon or Orange, and some Shrimps.

89. To make Loaves to Butter.

Take the yolks of twelve Eggs, and whites, a little Yest, Salt, and beaten Ginger, wet some Flower with this, and make into a Paste, let it lye to rise a while, and then

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make it into Loaves, and prick them, and bake them, then put in white Wine and Butter and Sugar so serve it in.

90. *To make a Calves Chaldron Pie, and Puddings also of it.*

Take a fat Calves Chaldron boiled tender, and shred it very small, then season it with beaten Spice and salt:

Then put in a pound of Currans and somewhat more, and as much Sugar as you think fit, and a little Rosewater; then having your Pie ready, fill it with this, and press it down; close it and bake it, then put some Wine into it, and so eat it.

If you would make Puddings of it, you must add a little Cream and grated bread, a little Sack, more Sugar, and the yolks of Eggs, and so you may bake them, or boil, or fry them.

91. *To make Rice Cream:*

Boil a quart of Cream, then put in two handfuls of Rice-Flower, and a little fine Flower as much sugar as is fit, the yolk of an Egg, and some Rose-water.

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92. To make a Pompon Pie.

Having your Paste ready in your Pan put in your Pompon pared and cut in thin slices, then fill up your Pie with thin Apples, and a little Pepper and a little Salt, then close it and bake it, then butter it, and serve it in hot to the Table.

93. To fry Pompon.

Cut it in thin slices when it is pared and steep it in Sack a while, then dip it in Eggs, and fry it in Butter, and put some Sack and Butter for Sauce to serve it in with Salt about the Dish brims.

94. To make Misers for Children to eat Afternoons in Summer.

Take half a pint of good small Beer, two spoonfuls of Sack, the Crum of half a penny Manchet two handfulls of Currans washed clean and dried, and a little of grated Nutmeg, and a little Sugar, so give them cold.

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## 95. To fry Toasts.

Take a two penny white Loaf and pare away the Crust, and cut thin slices of it, then dip them first in Cream, then in the yolles of Eggs well beaten, and mixt with beaten Cinamon, then fry them in Butter, and serve them in with Mustard, Butter and Spice and sugar.

Take two fait Carps, and stowr them very well from slime with water and a little salt, then lay them in a Dish and open their bellies, take away their Guts, and save the Blood and Rows in the Dish, then put in a pint of Claret Wine, some whole Spices, and some Salt, with a little Horse Radish Root that cover them close, and let them stew over a Chafingdish of Coals, and when they are enough, lay them in a Dish which must be rubbed with a Shelot, and Sippets laid in, then take a little of the Liquor, and an Anchovie or two, with a little Butter, heat them together, and pour it over them, then garnish your Dish with Capers.

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pers, Oranges or Limons, and serve it in  
ry hot.

97. **To make Fritters.**

Take half a Pint of Sack and a pint  
Ale, a little Yest, the yolles of twelve Eggs  
and six Whites, with some beaten Spice  
a very little salt, make this into thick Dough  
with fine Flower, then boil your Lard,  
dip round thin slices of Apples in this Dough  
and fry them; serve them in with  
Spice and Sugar.

98. **To Pickle Cole-flowers.**

Take some white wine Vinegar  
Salt, with some whole Spice, Boil them  
together very well, then put in your  
Cole-flowers, and cover them, and let them  
lie upon Embers for one hour, then take them  
out, and when they are cold, put them in a  
Pot, and boil the Liquor again with more  
Vinegar, and when it is cold, put it to them  
and keep them close from the Air.

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To preserve Orange or Limon Pill in  
thin slices in Jelly.

Take the most beautifull and thickest  
skins, and then cut them in halves, and  
scrape their Meats cleane out, then boil them in  
several waters till a straw will run through  
any, then wash them in cold water, and  
put them and dry them.

Then take to a pound of these one quart  
of water wherein thin slices of Pippins have  
been boiled, and that the water feels slippe-  
ry, take to this water three pounds of Su-  
gar, and make thereof a Syrup, then put in  
your Pills and scald them, and set them by  
till the next day, then boil them till you find  
that the Syrup will jelly, then lay your  
Pills into your Glasses, and put into your  
Glasses the Juice of three Oranges and one  
Limon, then boil it again till it be a firm  
Jelly, and put it to them.

100. To make Cakes of the Pulp of Limons,  
or rather the Juice of Limons.

Take out all the juicy part of the Limons without breaking the little skins, and hold it, then boil some Sugar to a Candy height, and put in this Juice, and stir about, and immediately put it into a Stove, and put in fire twice or thrice, when you see that it doth Candy on the side then turn them out of the Glasses with a wet knife on the other upon a sheeted Paper, and then let that Candy also, and put them up in a Box with Papers between them.

101. To make good minced Pies.

Take one pound and half of Veal boiled, and as much Suet, shred them fine, then put in a pound of Raisins, 2 pound of Currans, 1 pound of Prunes, 6 Den some beaten Spice, a few Caraway Seeds, little Salt, Verjuice, Rosewater and Sugar to fill your Pies, and let them stand an hour in the Oven:

When they go to Table strew on fine sugar.

102. To make a Loaf of Curds.

Take the Curds of three quarts of Milk  
rubbed together with a little Flower, then  
in a little Beaten Ginger, and a little  
salt, half a pint of Yest, the yolks of ten  
Eggs, and three Whites: work those into a  
thick Paste with so much Flower as you need  
for, then lay it to rise in a warm Cloth  
while, then put in Butter, Sugar, Sack, and  
some beaten Spice, and so serve it in.

103. To make Cheese Loaves.

Take the Curds of three quarts of Milk,  
and as much grated bread as Curd, the  
yolks of twelve Eggs, and six Whites, some  
Cream, a little Flower, and beaten Spice, a  
little salt and a little Sack; when you have  
made it into a stiff Paste with a little flower,  
roll some of it into a fry, and serve them  
up with beaten Spice and Sugar strewn  
over them.

Then make the rest into a Loaf, and bake  
it, then cut it open, and serve it in with  
Cream, Butter and Sugar.



## 104. To Fry Oysters.

Take of your largest Oysters, wash them and dry them, and beat an Egg or two well and dip them in that, and so fry them then take their Liquor, and put an Anchovy to it and some Butter, and heat them together over the fire, and having put your fryed Oysters in a Dish, pour the Sauce over them and serve them in.

## 105. To Broil Oysters.

Take your largest Oysters, and put them into Scollop Shells, or into the biggest Oyster shells with their own Liquor, and set them upon a Gridiron over Charcoal, and when you see they be boiled in the Liquor, put in some Butter, a few Crumbs of Bread and a little Salt, then let them stand till they are very brown, and serve them to the Table, in the Shells upon a Dish and a Plate.

## 106. To Roast Oysters.

Take the largest, and spit them upon little long sticks, and tie them to the Spit,

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lay them down to the fire, and when they are dry, bast them with Claret Wine, and put into your Pan two Anchovies, and two bay leaves: when you think they are enough, bast them with butter, and dredge them, and take a little of that liquor in the pan, and some butter, and heat it in a porringer, and pour over them.

## To make most excellent and delicate Pies.

Take two Neats tongues tenderly boiled, and peel them, and mince them small with some beef Suet or Marrow, then take a pound of Currans, and a pound of Raisins of the Sun stoned, some beaten Spice, Rose-water, a little Salt, a little Sack and Su-

Beat all these with the minced meat in a Mortar till it come to a perfect paste, then lay your paste ready laid in your basting pan, fill it or them with this Meat, then lay on the top some sliced Dates, and so cover them and bake them: when they are done they will cut smooth like Marma-

and a little salt, then take the yolk of an egg well beaten, and mix amongst the rest the things very well, then having your

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*To make the Custard.*

Take two quarts of Cream and beat  
well with whole Spice then put in the  
of twelve Eggs, and six Whites, well  
beaten, then put in these Eggs  
the fire, and keep them stirring till  
turn, then when they are thoroughly  
it off and stir it till it be almost cold,  
put in Rosewater and Sugar, and take  
the whole Spice, then put your Custard  
several things to bake, and do not let  
stand too long in the Oven; when  
serve them in, strew on small French  
tips of divers colours, or the fine Sugar  
which you please.

## 109. To make a Stump Pie.

Take a pound of Veal and as much  
of parboil your Veal, and mince the  
gether, but not very small, then put  
pound of Raisins, one pound of Currants  
four Onions of Dates stoned and minced  
some beaten Spice, Rosewater and  
and a little Salt, then take the yolks of  
well beaten, and mix amongst the  
the things very well, then having you

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ready, fill it and press it down, then lid it,  
and bake it,

### 110. To make Egg-Pier.

Take the Yolks of eight hard Eggs, and  
shred them small with their weight of beef  
suet minced very small also, then put in  
a pound of Currans, 4 ounces of Dates  
boned and sliced, some beaten spice, Limon  
oil, Rosewater and Sugar, and a little salt,  
mix them well together, if you please you  
may put an Apple shred small, so fill your  
pies and bake them, but not too much, serve  
them to the Table with a little Wine.

### 111. To make hashed Meat.

Take a Leg or Shoulder of Mutton, lay  
it down to the fire, and as it doth roast, cut it  
off in little bits, and let it lie in the pan, baste  
with Clarer wine and butter, and a little  
salt, and put two or three Shalots in your  
pan, when you have cut off so much as you  
will lay the bones into a Dish over a Cha-  
rcoal Dish of Coals, and put your Meat to it,  
with the Liquor, and two Anchovies, co-  
rners, and let it stew a while; when it is  
enough, put in some Capers, and serve it in,

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with bippets; garnish your Dish with Olives and Capers and Samphire; thus you may do with any cold meat between two Dishes.

## 112. To make a Fricasie of Oysters.

Take a quart of Oysters, and put them into a frying-pan with some white Wine and their own Liquor, a little Salt, and some whole Spice, and two or three Bay-Leaves when you think they be enough, lay them in a dish well warmed, then add to the Liquor two Anchovies, some Butter, and the yolks of four Eggs; Garnish your Dish with Barberries.

## 113. To make a Fricasie of Eels.

Take a middling sort of Eels, scowred well, and cut off the heads and throw them away; then put them, and cut them in pieces, then put them into a frying-pan with so much white wine & water as will cover them, then put in whole Spice, a bundle of sweet herbs and a little salt, let them boil, & when they be very tender, take them up, & lay them into a warm dish, then add to their liquor two Anchovies, some

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and the yolks of Eggs, and pour over them.

Thus you may make Fricasies of Cockles or of Shrimps, or Prawns.

Garnish your Dish with Limon and Barberries.

### 114. To make an Eel-Pye.

Take your largest Eels, and flay them, and cut them in pieces, then having your Pye ready with Butter in the bottom, season your Eels with Pepper, Salt and Nutmeg, then lay them in, and cover them with Butter, so close it and bake it; if you please, you may put in some Raisins of the Sun, and some large Mace, it is good hot or cold.

### 115. To souce an Eel and Collar it.

Take a very large fat Eel, and scour it well, throw away the head and gut her, and slit her down the back, season her with Pepper, Salt, Nutmeg and Mace, then boil her in white wine and Salt and Water, with a bundle of sweet herbs & some Limon Pill, when it is well boiled, take it up and lay it to cool, then put good store of Vinegar in-

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to the Liquor, and when it is cold, put in your Eel, and keep it.

You must roul it up in a Collar and tie it hard with a Tape, & sew it up in a cloth, then put it in to boil; when it hath lain a week, serve it to the Table with a Rosemary branch in the middle, and Bay Leaves round the Dish sides; eat it with Mustard.

**116. To stew Eels.**

Take them without their heads, lay them and cut them in pieces, then fill a Pot-net with them, and set them all on end one by one close to one another, then put in so much White-wine and water as will cover them, then put in good store of Currants to them, whole Spice, sweet herbs, and a little Salt, cover them, and let them stew, and when they are very tender, put in some butter, and so shake them well, and serve them upon Sippets; Garnish your Dish with Orange or Limon and raw Parsley.

**117. To make a Herring-Pie.**

Take four of the best pickled Herring, and skin them, then split them and beat 'em, then having your Pie in readines

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Butter in the bottom, then lay your Herrings in halves in your Pie one lay of them, then put in Raisins, Currans and Nutmeg, and a little Sugar, then lay in more butter, then more Herrings, Fruit and Spice, and more butter, and so close it, and bake it; your Herrings must be well watered.

### 118. To roast a Pike, and to Lard it.

Take a large Pike, and scale it, gut it, and wash it clean, then lard it on the back with pickled Herring and a Limon Pill, then spit it, and lay it down to the fire to roast, baste it often with Claret wine and butter; when it is enough, make sauce for it with Claret wine & butter, & serve it in.

### 119. To boil Fresh Salmon.

Take a Joll or a Tail of fresh Salmon, then take Vinegar and Water, Salt and whole Spice, and boil them together, then put in your Salmon, and when it is boiled, take some butter, and some of the Liquor with an Anchovie or two, and a little white wine, and a quart of Shrimps out of their shells, heat these together, and so Dish your Salmon, and pour this over it.

L. 3

Garnish



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Garnish your Dish with Shrimps and Anchovies, and Rices of Limon.

120. *To boil a Cods Head.*

Boil Wine, Water and Salt together, with whole Spice and sweet herbs, and a little Horfe-Radish Root, then put in your Cods Head, and boil it very well, then drain it well from the Water, and lay it in a Dish over a Chafing-dish of Coals:

Then take some of the Liquor, and two Anchovies, some Butter and some shrimps, heat them over the fire, and pour over ~~it~~ then poach some Eggs and lay over it, and also about the Brims of the Dish; Garnish your Dish with Limon & Barberries, so serve it to the Table very hot:

Thus you may do Haddocks or Whittings, or any other fresh Fish you like best.

121. *To make Olives of Veal.*

Take thin slices of a Leg of Veal, and have ready some Suet finely shred, some Currans, beaten Spice, sweet Herbs, and hard yolks of Eggs, and a little Salt mixed well together, then strew it on the inside of your slices of Meat, and roul them up

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hard, and make them fast with a scure, so spit them and roste them, baste them with Butter, and serve them in with Vinegar, Butter and Sugar.

### 122. To make an Olive-Pye.

Having your Paste in readines with Butter in the bottom, lay in some of the forenamed Olives, but not fastened with a Scure, then put in Cuttrons, hard Eggs, and sweet Butter, with some herbe shred fine; be sure you cover it well with Butter, and put in a little white wine and Sugar, and close it, and bake it, eat it hot or cold, but hot is better.

### 123. To make a Ball to take stains out of Linnen, which many times happens by Cooking or Preserving.

Take four Ounces of hard white Sope, beat it in a Mortar, with two small Limons sliced, and as much Roch-Allome as a hazle Nut, when they are beaten well together, make it up in little Balls, rub the stain therewith, and then wash it in warm water till you see it be quite out.

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124. To make a fine Pomander.

Take two ounces of Laudanum, of Benjamin and Storax one ounce, Musk 6 grains as much of Civet, as much of Ambergreen, of Calamus Aromaticus, and Lignum Albes, of each the weight of a groat, beat these in a hot Mortar, and with a hot Pestel, till it come to a perfect Paste, then take a little Gum Dragon steeped in Rose-water, and rub your hand withal, and make it up with speed; and dry them, but first make them into what shapes you please, and print them.

125. A very fine washing-Ball.

Take three ounces of Orrice, half an ounce of Cypress-wood, two ounces of Calamus Aromat. one ounce of Damask Rose leaves, 2 ounces of Lavender flowers, a quarter of an ounce of Cloves, beat all these, & searce them fine, then take 2 pound and an half of Castile Sope dissolved in Rose-water, and beat all these forenamed things with the Sope in a Mortar, and when they are well incorporated, make it into Balls, and keep them in a Box with Cotton as long as you please.

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### 126. To make French Broth called Rink.

Take a Leg of Beef, and set it over the fire with a good quantity of fair water, when it boils, scum it, and what meat soever you have to dress that day, either of Fowl or small meat, put it all into this Liquor, and parboil it, then rake out those small meats, and put in some French Barley, and some whole Spice, one Clove or two of Garlick, and a handful of Leeks, and some Salt; when it is boiled enough, pour it from the Barley, and put in a little Saffron, to serve it in; and garnish your Dish with sliced Oranges or Limons, and put a little of the Juice therein.

### 127. To make Broth of a Lambs Head.

Boil it with as much water as will cover it, with whole Spice, and a little Salt, and a bundle of sweet herbs, then put in strained Oatmeal and Bream, and some Currants; when you take it up, put in Sack and Sugar, then lay the Head in a Dish, and put the Broth to it, and serve it in.

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### 128. To season a Chicken-Pie.

Having your Paste rolled thin, and laid in your baking-pan, lay in some butter, then lay in your Chickens quartered, and seasoned with Pepper, Nutmeg, and a little Salt, then put in Raisins, Currans and Dates, then lay butter on the top, close it, and bake it, then cut it up, and put in clouted Cream, Sack and Sugar.

### 129. To make an Herb-Pye.

Take Spinage, hard Lettice, and a few sweet herbs, pick them, wash them, and shred them, and put them into your Pie with butter, and nutmeg and sugar, and a little salt, so close it and bake it; then draw it, and open it, and put in clouted Cream, Sack and Sugar, and stir it well together, and serve it in.

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### 130. To roste Lobsters.

Take two fair Lobsters alive, wash them clean, and stop the holes as you do to bair, then fasten them to a Spit, the insides together; make a good fire, and strew Salt on them, and that will kill them quickly; baste them with water and salt till they be very red, then have ready some Oysters stew'd and cut small, put them into a Dish with melted Butter beaten thick with a little water, then take a few Spoonfuls of the Liquor of the stew'd Oysters, and dissolve in it two Anchovies, then put it to the melted Butter, then take up your Lobsters, and crack the shiels, that they may be easie to open.

### 131. To make a Pumpkin-Pye.

Take a Pumpkin, pare it, and cut it in thin slices, dip it in beaten Eggs and Herbs shred small, and fry it till it be enough, then lay it into a Pye with Butter, Raisins, Currans, Sugar and Sack, and in the bottom some sharp Apples; when it is baked, butter it, and serve it in.

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### 132. To make an Artichoke Pudding.

Boil a quart of Cream with whole Spice, then put in half a pound of sweet Almonds blanch'd; & beaten with Rosewater; when they have boild well, take it from the fire, and take out the Spice, when it is almost cold; put in the yolks of ten Eggs, some Marrow and some bottoms of Artichokes, then sweeten it with Sugar, and put in a little Salt; then butter a Dish, and bake it in a Oven; serve it to the Table stuck full of blanched Almonds, and fine Sugar strewd over it.

### 133. To pickle Sprats like Anchovies.

Take a Peck of the biggest Sprats without their heads, and salt them a little overnight; then take a Pot or Barrel, and lay in it a Lay of Bay salt, and then a Lay of Sprats, and a few Bay leaves, then salt again; thus do till you have filled the Vessel; put in a little Limon-Pill also among your Bay Leaves, then cover the Vessel, and pitch it, that no Air get in, set it in a cool Cellar; and once in a week turn it upside down; in three Months you may eat of them.

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### 134. To keep Artichokes all the Year.

Gather your Artichokes with long stalks, and then cut off the stalks close to them, then boil some water with good Pears and Apples sliced thin, and the fifth of the great stalks, and a Quince or two quartered, to give it a relish, when these have boiled a while, put in your Artichokes, and boil all together till they be tender, then take them up and set them to cool, then boil your Liquor well, and strain it, when your Artichokes be cold, put them into your Barrel, and when the Liquor is cold, pour it over them, so cover it close, that no Air get in.

### 135. To make Pasty of a Joll of Ling.

Make your Crust with fine Flower, Butter, cold Cream, and two yolks of Eggs:

Roul it thin, & lay it in your bake-pan, then take part of a Joll of Ling well boiled, and cut it all in bits, then lay some Butter into your Pasty, and then the Ling, then some grated Nutmeg, slic'd Ginger, Cloves, and Mace, Oysters, Muscles, Cockles, and Shrimps,



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Shrimps, the yolks of raw Eggs, a few Comfits perfumed, Candied Orange pill, Citron pill, and Limon pill, with Eringo roots.

Then put in white Wine, and good measure of Butter, and put on a thick Lid, when it is baked, open it, and let out the steam.

### 136. To make French Servels.

Take cold Gammon of Bacon, fat and lean together, cut it small as for Sausages, season it with Pepper, Cloves and Mace, and a little Shelots, knead it into a Paste with the yolks of Eggs, and fill some Bullocks Guts with it, and boil them; but if you would have them to keep, then do not put in Eggs.

When you have filled the Guts, boil them, and hang them up, and when you would eat them, serve them in thin Slices with a Sallad.

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### 137. To make a Pallat-Pye.

Take Oxe-pallats, and boil them so tender that you may run a straw through them; to 3 pallats take six sheeps tongues boiled tender, and peeled, 3 sweet-breads of Veal, cut all these in thin slices, then having your Pye ready, and Butter in the bottom, lay in these things, first seasoned with pepper, salt and nutmeg, and thyme and parsley shred small, and as the season of the year is, put into it Asparagus, Anchovies, Chesnuts, or what you please else, as Candied Orange pill, Limon pill, or Citron pill, with Eringo roots, and the yolks of hard Eggs, some Marrow and some Oysters, then lay in good store of Butter on the top, so close it, and bake it, then put in white Wine, Butter, the yolks of Eggs, and Vinegar and Sugar; heat them together over the fire, and serve it in.

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138. *To make Sauce for Fowls or Mutton.*

Take Claret Wine, Vinegar, Anchovies, Oysters, Nutmeg, Shalot, Gravic of Mutton or Beef, sweet Butter, Juice of Limon, and a little Salt, and if you please Orange, or Limon Pill.

139. *To make Our-Cakes.*

Take fine Flower, and mix it very well with new Ale Yest, and make it very stiff, then make it into little Cakes, and roll them very thin, then lay them on an Iron to bake, or on a baking stone, and make but a slow fire under it, and as they are baking, take them and turn the edges of them round on the Iron, that they may bake also, one quarter of an hour will bake them, a little before you take them up, turn them on the other side, only to flat them; for if you turn them too soon, it will hinder the rising; the Iron or Stone whereon they are baked, must stand at a distance from the fire.

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### 140. To make a rare Lamb-Pie.

Take a Leg of Lamb, and take the meat  
clean out of it at the great end, but keep the  
skin whole, then press the Meat in a cloth,  
and mince it small, and put as much Beef-  
Suet to it as the Meat in weight, and mince  
it small, then put to it Naples Biskengra-  
ted fine, season it with beaten Spice, Rose-  
water, and a little Salt, then put in Candied  
Limon Pill, Orange Pill, and Citron Pill  
chopped small, and some Sugar, then put part  
of the Meat into the Skin, then having your  
Pie in readiness, and Butter in the bottom,  
lay in this Meat, then take the rest of your  
Meat, and make it into Balls or Fuddings  
with yolks of Eggs, then lay them into  
the Pie to fill up the Corners, then take  
Candied Orange, Limon and Citron Pill,  
cut in long narrow slices, and strew over it;  
you may put in Currans and Dates if you  
please, then lay on Butter, and close up  
the Pie and bake it, and leave a Tunnel,  
when it is baked, put in Sack, Sugar, yolks  
of Eggs and Butter heat together; if you  
put in Marrow, it will be the better.

## 141. To fry Garden-Beans,

Boil them and blanch them, and fry them in sweet Butter, with Parsly and shred Onions, and a little Salt; then melt Butter for the Sauce.

## 142. To make a Sorrel Sallad,

Take a quantity of French Sorrel pickled clean and washed, boil it with water and a little Salt; and when it is enough, drain it, and Butter it, and put in a little Vinegar and Sugar into it, then garnish it with hard Eggs and Raisins.

## 143. To make good cold Sallads of several things.

Take either Coleflowers or Carrots, Parsnips or Turnips after they are well boiled, and serve them in with Oil, Vinegar and Pepper, also the roots of red beets boiled tender, are very good in the same manner.

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*144. To make the best sort of Pippin-Paste.*

Take a pound of raw Pippins sliced and beaten in a Mortar, then take a pound of the Sugar, and boil it to a Candy height with a little fair water, then put in your Pippins, and boil it till it will come from the bottom of the Posnet, but stir it for it burn.

*145. To make Sauce for a Leg of Keal roasted.*

Take boiled Currans and boiled Parsly, and hard Eggs, and Butter and Sugar hot together.

*146. To make Sauce for a Leg of Mutton roasted with Chesnuts.*

Take a good quantity of Chesnuts, and boil them till they are tender, then take the Shells off, and bruise them small, then put to them Claret-Wine, Butter and a little salt, so put it into the Dish to the Meat, and serve it in.

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147. To keep Quinces white, either  
preserve whole, or for white Ma-  
malade or Paste.

Coddle them with white Wine and wa-  
ter, and cover them with sliced Pippins  
the Codling.

148. To make little Pasties with fine  
Meats to fry.

Make some Paste with cold water, bu-  
ter and flower, with the yolk of an Egg  
then roul it out in little thin Cake, and  
one spoonful of any kind of Sweet Ma-  
malade you like best upon every one, so close  
up and fry them with butter, & serve  
in with fine Sugar strewed on.

149. To boil a Capon on the French  
Fashion.

Boil your Capon in water and salt, and  
a little dusty Oatmeal to make it look white  
then take two or three Ladies fall of  
parson broth, a Faggot of sweet herbs, two  
three Dates cut in long pices, a few  
boil'd Currans, and a little whole Pepp

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little Mace and Nutmeg, thicken it with Almonds, season it with Verjuice, Sugar, and a little sweet Butter, then take up your Capon, and lard it well with preserved Lippion, then lay it in a deep Dish, and pour the broth upon it; then garnish your Dish with Suckets and preserved Barberries.

### 150. To souce a Carp, Pike, or Bream.

Draw your Fish, but scale it not, and take the Liver of it; wash it very well, then take white Wine, as much Water as Wine, boil them together with whole Spice, Salt, and a bundle of sweet Herbs, and when it boils, put in your Fish, and just before it a little Vinegar, for that make it crisp; when it is enough, take it up, and put it into a Trey, then put into the Liquor some whole Pepper, and whole Ginger, and when it is boiled enough, take it up and cool it, and when it is quite cold, put it in your Fish, and when you serve it in, put some of the Jelly about the Dish sides, and some Fennel and Sawcers of Vinegar.



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### 151. To bair a Gurnet on the French fashion.

Draw your Gurnet, and wash it, boil in water and salt, and a bundle of herbs, when it is enough, take it up, and put it into a dish with Sippets over a Chafin dish of Coals; then take Verjuice, Breadcrumbs, Nutmeg and Pepper, and the yolks of Eggs, heat it together, and pour over it. Garnish your Dish as you please.

### 152. To rost a Leg of Mutton on the French fashion.

Take a Leg of Mutton, and pare off the skin as thin as you can, then lard it with sweet Lard, and stick it with Cloves. When it is half roasted, cut off three or four thin pieces, and mince it with sweet herbs, and a little beaten Ginger, put in a Ladle full of Claret wine, and a little sweet Butter, two spoonfuls of Verjuice and a little Pepper, a few Capers, then chop the yolks of two hard Eggs in it, then when you have stewed a while in a Dish, pare off the Bonie part which is roasted into a Dish, and pour this on it, and serve it in.

153. To roste a Neats Tongue.

Chop sweet herbs fine with a piece of Apple, season it with Pepper and Ginger, and the yolk of an Egg made hard and sliced small, then stuff your Tongue with it, and roste it well, and baste it with butter and wine; when it is enough, take Verjuice, Butter, and the Juice of a Limon, and a little nutmeg; then dish your Tongue, and pour this Sauce over it, and serve it in.

154. To Boil Pigeons with Rike.

Take your Pigeons and truss them, and fill their bellies with sweet herbs, then put them into a Pipkin with as much Mutton broth as will cover them, with a blade of Mace and some whole Pepper; boil all together until the Pigeons be tender, and put in Salt.

Then take them from the fire, and scum the Fat very clean, then put in a piece of Sweet Butter, season it with Verjuice, nutmeg and a little Sugar, thicken it with yolks of Eggs, and boil in sweet Cream; Garnish your Dish with preserved Barberries and Skirret Roots boiled tender.

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### 155. To Boil a Rabbit.

Take a large Rabbit, truss it, and boil it with a little Mutton Broth, white wine and a blade of Mace, then take Lettuce, Spinage, and Parsley, winter-Savory and sweet Marjoram, pick all these, and wash them clean, and bruise them a little to make the Broth look green, thicken it with the crumb of a Manchet first steeped in a little Broth, and put in a little sweet butter, season it with Verjuice and Pepper, and serve it to the Table upon Sippets; Garnish the Dish with Barberries.

### 156. To boil a Teal or Widgeon.

Perboil either of these Fowls, and throw them into a pail of fair water, for this taketh away the Rankness, then roast them half, and take them from the fire, and put sweet herbs in the bellies of them, and fill the breasts with Cloves, then put them in a Pipkin with two or three ladles full of Mutton broth, very strong of the Meat, a blade of whole Mace, two or three little Onions minced small; thicken it with a Touch of Household bread, and put in a little butter, then put in a little Verjuice, so take it up and serve it.

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### 157. To boile Chickens or Pigeons with Goosberries or Grapes.

Boil them with Mutton Broth & white Wine, with a blade of Mace, and a little salt, & let their Bellies be filled with sweet herbs, when they are tender, thicken the broth with a piece of Manchet, and the yolks of 2 hard Eggs, strained with some of the broth, and put it into a deep Dish with some Verjuice and Butter and Sugar, then having Goosberries or Grapes tenderly scalded, put them into it, then lay your Chickens or Pigeons into a Dish, and pour the Sauce over them, and serve them

### 158. A made Dish of Rabbits Livers.

Take six Livers, and chop them fine with sweet herbs & the yolks of two hard Eggs, season it with beaten Spice and Salt, and mix in some plumped Currans, and a little melted Butter, so mix them very well together, and having some Past ready rouled make it into little Pasties, & fry them, and serve Sugar over them and serve them.

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159. *To make a Florentine with the Braine  
of a Capon, or the Kidney of Peake*

Mince any of these with sweet Herbs,  
then put in parboiled Currans, and Dates  
minced small, and a little Orange or Limon  
Pill which is Candied, shred small, season  
with beaten spice and sugar, then take the  
yolks of two hard Eggs, and bruise them  
with a little Cream, a piece of a shon Cheese  
grated, and Marrow cut in shon pieces, mix  
all these together with the forenamed  
meat, and put in a little salt & a little Rose  
water, and bake it in a Dish in Puff-Paste  
& when you serve it in, strew Sugar over it.

160. *A Fryday-Pie without Fish or Flesh*

Wash a good quantity of green Beans  
pluck out the middle string, then cut  
them small, with 2 or 3 ripe Apples  
relished, season it with Pepper, Salt,  
Ginger, then add to it some Currans,  
having your Pie ready, and Butter in  
bottom, put in these herbs, and with  
a little Sugar, then put Butter on the  
and close it and bake it, then cut it up  
put in the juice of a Limon and Sugar.

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### 161. To make Umble Pies.

Boil them very tender, and mince them very small with Beef Suet, and Marrow, then season it with beaten Spice and Salt, Rosewater and Sugar, and a little Sack, so put it into your Paste with Currans and Dates.

### 162. To Bake Chickens with Grapes

Scald your Chickens and truss them, and season them with pepper, salt, and nutmeg, and having your Pie ready, and Butter laid in the bottom, put in your Chickens, and then more Butter, and bake them with a lid on your Pie, and when it is baked, take out the Grapes scalded tender, Verjuice, Nutmeg, Butter and Sugar, and the Juice of an Orange; so serve it in.

### 163. To make a good Quince Pie.

Take your fairest Quinces, and Coddle them till a straw may run through them, then core them & pare them, then take their weight in fine Sugar, and stuff them full of it, then having your Pie ready, lay in

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your

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Your Quinces, and strew the rest of your Sugar over them, and put in some whole Cloves and Cinamon, then close it, and bake it; you must let it stand in the Oven four or five hours; serve it in cold, and strew on Sugar.

## 164. To make Tarts of Pippins.

Having some Puff paste ready in a Dish or pan, lay in some preserv'd pippins which have Orange Pill in them, and the Juice of Orange or Limon, so close them, and bake them a little.

## 165. To make a good Pie of Beef.

Take the Buttock of a fat Oxe, cut it thin, mince it small, and beat it in a Mortar to a Paste, then lard it very well with Lard, and season it with beaten Spice, then fill your Pie, and put it in with some Butter and Claret Wine, and so bake it well, and serve it in cold with Mustard and Sugar, and garnish it with Bay-Leaves.

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### 166. To bake a Swine.

Scald it and take out the bones, and parboil it, then season it very well with pepper salt and ginger, then lard it, and put it in a deep coffin of Rye-paste with store of butter, close it and bake it very well, and when it is baked, fill up the Vent hole with melted Butter, and so keep it; serve it in as you do the Beef-Pie.

### 167. To bake a Turkey or Capon.

Bone the Turkey, but not the Capon, parboil them, and stick Cloves on their breasts, lard them, and season them well with Pepper and Sale, and put them in a deep Coffin with good store of Butter, and bake your Pie, and bake it, and soak it very well; when it is baked, fill it up with melted Butter, and when it is quite cold, serve it in and eat it with Mustard and Sugar: Garnish it with Bay-Leaves.



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## 168. To make Frimari.

Take the Curds of a Sack Posset, the yolks of six Eggs, and the whites of two, with a little fine flower to make it into a thick Batter, put in also a Pomegranate in small pieces, some beaten Spice, some Cream, and a Spoonful of Sack, and a strong Ale; mingle all these very well, beat them well, then fry them in very hot Lard, and serve them in with beaten spice and fine Sugar.

## 169. To bake Woodcocks, Blackbirds, Sparrows or Larks.

Truss and parboil them, then season them with Pepper and Salt, and put them in a Pie with good store of Butter, and so bake them, then fill them up with Butter.

## 170. To bake a Goose.

Bone your Goose and parboil it, and season it with Pepper and Salt, and lay it in a deep Coffin with good store of butter on the sides and bottom, then bake it very well, and when it is baked, fill up the Pie at the

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bole with melted Butter, and so serve it in with Mustard and Sugar and Bay-Leaves.

*To make Pancakes so crispe as you may lay them up right.*

Make a dozen or a score of them in a little Frying-pan, no bigger than a Sowrer, then boil them in Lard, and they will look as yellow as Gold, and be very well liked.

## 172. To make Blanchet Manchets

Take 6 Eggs, half a pint of sweet cream, a penny Manchet grated, one Nutmeg grated, two spoonfulls of Rosewater, and two ounces of Sugar, work it stiff like a holding, then fry in a very little frying-pan, that it may be thick.

Fry it brown, and turn it upon a Pie-plate, cut it in quarters, and strew Sugar on it, and serve it in.

## 173. To make a flava Pudding.

Mince a Leg of Mutton with Sweet Herbs, and some Suet, make it very fine, then put in grated Bread, minced Dates, Currants, Raisins of the Sun stoned, a little pre-

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Served Orange or Limon, and a few Coriander seeds bruised, Nutmeg, Ginger and Pepper, mingled altogether with Cream & raw Eggs wrought together like a paste, and bake it, and put for Sauce the yolk of an Egg, Rosewater, Sugar and Cinamon, with a little Butter heat together; when you serve it in, stick it with Almonds and Rosemary; you may boil it also if you please, or rost some of it in a Lamb's Ear.

## 174 To make a Fricasse of Eggs

Beat twelve Eggs with Cream, Sugar, beaten Spice and Rosewater, then take thin slices of Pomewater Apples and fry them well with Sweet Butter; when they are enough take them up, and cleanse your pan, then put in more butter, and make it hot, put in half your Eggs, and fry them; then when the one side is fried, lay your Apples all over the side which is not fried, then pour in the rest of your Eggs, and then turn it, and fry the other side, then serve it in with the Juice of an Orange and Butter, and Sugar.

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**175. To make a Cambridge-Pudding.**

Take grated bread searced through a Cullender, then mix it with fine Flower, minced Dates, Currans, beaten spice, Suet shred small, a little Salt, Sugar and Rosewater, warm Cream and Eggs, with half their whites; mould all these together with a little Yest, and make it up into a Loaf, but when you have made it in two parts, ready to clap together, make a deep hole in the one, and put in Butter, then clap on the other, and close it well together, then butter a Cloth, and tie it up hard, and put it into water which boils apace, then serve it in with Sack, Butter and Sugar.

You may bake it if you please in a basting-pan.

**176. To make a Pudding of Goose-Blood.**

Save the Blood of a Goose, and strain it, then put in fine Oarmeal steeped in warm Milk, Nutmeg, Pepper, sweet herbs, Sugar, Salt, Suet minced fine, Rosewater, Limon-ill, Coriander seeds, then put in some Eggs, and beat all these together very well,

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then boil them how you do like, either in a buttered cloth or in skins, or roast it within the Neck of the Goose.

177. *To make Liver-Puddings.*

Take a Hogs Liver boiled and cold, grate it like bread, then take new Milk and the Fat of a Hog minced fine, put it to the bread and the Liver, and divide it into two parts, then dry herbs, or other if you will, minced fine, and put the herbs into one part with beaten Spice, Anniseeds, Rosewater, Cream and Herbs, Sugar and Salt, so fill the Skins, and boil them.

To the other part put preserved Barbories, sliced Dates, Currans, beaten Spice, Salt, Sugar, Rosewater, Cream and Eggs, so mix them well together, and fill the Skins and boil them.

178. *To make a Chiveridge Pudding.*

Take the fattest Guts of your Hog cleaved, then stuff them with beaten Spice and sliced Dates, sweet Herbs, a little Rosewater, Sugar, and two or three Eggs to make it slide; so fill them, tie them like Puddings, and boil them; when they are enough, serve them.

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*Take 2 quarts of Milk, and put therein*

if it is yet cold, two good handfulls of Rice  
clean pick'd and washed, let it over a slow  
fire, and stir it often, but gently; when you  
perceive it to swell, let it boil apace till it  
be tender and very thick, then take it from  
the fire, and when it is cold, put in 6 Eggs  
well beaten, some Rosewater and Sugar,  
beaten Spice and a little Salt, preserved bar-  
berries and Dates minced small, some Mar-  
row and Citron pill; mingle them well to-  
gether, and fill your Skins.

### 80. To make a stewed Pudding.

Take the yolks of three Eggs, and one  
White, six spoonfulls of sweet cream, a lit-  
tle beaten Spice, and a quarter of a pound  
of Suet minced fine, a quarter of a pound of  
citrons, and a little grated bread, Rosewa-  
ter, Sugar and salt; mingle them well to-  
gether, and wrap them up in little pieces of  
the cawl of Veal, and fasten them with a  
stick thick, and tie each end with a stick,  
you may put four in a Dish, then take half

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a pint of strong Mutton broth, and 6 spoon-  
fuls of Vinegar, three or four blades of  
large Mace, and one ounce of Sugar, make  
this to boil over a Chafingdish of Coals,  
then put in your Puddings, and when they  
boil, cover them with another Dish, but  
turn them sometimes, and when you see  
that they are enough, take your Puddings  
and lay them in a warm Dish upon Sippets,  
then add to their Broth some Sack, Sugar,  
and Butter, and pour over them; garnish  
your Dish with Limons and Barberries.

## 181. To make a Suffex Pudding.

Take a little cold Cream; Butter and  
Flower, with some beaten Spice, Eggs,  
and a little Salt, make them into a stiff  
Paste, then make it in a round Ball, and as  
you mould it, put in a great piece of butter  
in the middle, and so tie it hard up in a  
buttered Cloth, and put it into boiling  
water, and let it boil apace till it be enough,  
then serve it in, and garnish your Dish with  
Barberries; when it is at the Table, cut  
open at the top, and there will be as it were  
a pound of Butter, then put Rosewater and  
Sugar into it, and so eat it.

In some of this like Paste you may wrap

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great Apples, being pare'd whole, in one piece of this Paste, and to close it round the Apple, and throw them into Boiling Water, and let them boil till they are enough, you may also put some green goof-berries into some, and when either of these are boiled, cut them open, and put in Rose-water, Butter and Sugar.

### 182. To make French Puffs.

Take Spinage, Parley and Endive, with a little Winter-Savory, and wash them, and mince them very fine; season them with Nutmeg, Ginger and Sugar, wet them with Eggs, and put in a little Salt, then cut a Limon in thin round slices, and upon every slice of Limon lay one spoonful of it.

Then fry them, and serve them in upon some Sippets, and pour over them Sack, Sugar and Butter.

### 183. To make Apple-Puffs.

Take a Pomewater, or any other Apple that is not hard or harsh in taste, mince it with a few Raisins of the Sun stoned; then wet them with Eggs, and beat them together with the back of a Spoon, season them with



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with Nutmeg, Rosewater, Sugar, and Ginger, drop them into a frying-pan with Spoon into hot butter, and fry them, then serve them in with the juise of an Orange and a little Sugar and Butter.

184. To make Kickshaws; to bake or fry in what shape you please.

Take some Puff-paste, and roul it thin, if you have Moulds, work it upon them with preserved pippins, and so close them, and fry or bake them, but when you have clos'd them, you must dip them in the yolks of Eggs, and that will keep all in; fill some with Goosberries, Rasberries, Curd, Marrow, Sweet breads, Lambs-stones, Kidney of Veal, or any other thing what you like best, either of them being seasoned before you put them in, according to your mind; and when they are baked or fried, strewe Sugar on them. and serve them in.

## 185. To make an Italian Pudding.

Take a pony white Leaf, and pare off the crust, then cut it like Dice, then take fine Beef-suet, shred small, and half a pound of Raisins of the Sun, stoned, with a little Currans,

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Currans, mingle them together, and season them with beaten spice, and a little salt, wet them with 4 Eggs, and stir them gently, for fear of breaking the Bread, then put it in a Dish with a little Cream and Rosewater and Sugar, then put in some Marrow and Dates, and so butter a dish and bake it, then strew on Sugar and serve it.

### 186. To baste Calves Tongues.

Boil them tender, and pill them, then lard them with Limon pill, and lard them also with fat Bacon, then lay them to the fire, and half roast them; then put them into a pipkin with Claret wine, whole spice, and sliced Limon, and a few Caraway seeds, a little Rosemary, and a little Salt, boil all together, and serve them in upon Toasts: thus you may do with sheeps tongues also.

### 187. To boil a Capon.

Take strong Mutton Broth, & truss a Capon, and boil him in it with some Marrow and a little Salt in a pipkin, when it is tender, then put in a pint of white Wine, half a pound of Sugar, and four ounces of Dates sliced and sliced, Roman Roots, boiled and blanched,

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blanched, large Mace and Nutmeg, sliced  
boil all these together with a quarter of a  
pint of Verjuice, then dish the Capon and  
add to the Broth the yolks of six Eggs  
beaten with Sack, and so serve it; garnish  
your Dish with several sorts of Candied  
Fruits and preserved Barberries, and sliced  
Limon with Sugar upon every slice.

### 188. To boil a Capon with Rice.

Tie up your Capon, and boil him in water  
and salt, then take a quarter of a pound of  
Rice, first boiled in Milk, and put in with  
some whole Spice and a little Salt, when  
it is almost enough, put in a little Rosewa-  
ter and half a pound of Almonds blanched  
and beaten, strain them in, and put in some  
Cream and Sugar, then when your Capon  
is enough, lay it in a Dish, and pour the  
Broth thereon; Garnish your Dish as you  
please, and serve it.

### 189. To boil a Capon with Pippins.

Boil your Capon after it is trussed,  
then put it into a Pipkin with Mutton bones  
and Marrow, and a little Salt, with a quart  
of white Wine, a little Nutmeg and  
blanched

stones

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stoned and sliced, then put in a quarter of a pound of fine Sugar, then take some pippins stewed with Sugar, Spice and a little water, and put them in, then lay your Capon into a Dish, and lay some Naples Biscuits for Sippers, then bruse the yolks of eight hard Eggs, & put in your broth, with a little Sack, and pour it over your Capon; Garnish your Dish, and serve it in.

## 190. To boil Chickens with Lettuce the very best way.

Parboil your Chickens, and cut them in quarters, and put them into a Pipkin with some Mutton broth, & two or three sweet-breads of Veal, and some Marrow, & some Cloves, and a little Salt, and a little Limon Pill; then take good store of hard Lettuce, cut them in halves and wash them, and put them in; then put in Butter and Sack, and white Wine, with a little Made and Nutmeg, and sliced Dates. Let all these stew upon the Fire, and when they be enough, serve them in with Toasts of white Bread for Sippers; Garnish the Dish with Limon and Barberries, and what else you please. Thus you may do Pigeons.

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To boile a Rabbit with Grapes or with  
Gooseberries.

Truss your Rabbit whole, and boile it in  
some Mutton Broth till it be tender.

Then take a pint of white Wine, and a  
good handful of Spinage chopt, the yells  
of hard Eggs cut in quarters, put these to  
the Rabbit with some large Mace, a Fagot  
of sweet herbs, and a little Salt, and some  
butter, let them boile together a while, then  
take your Rabbit and lay it in a Dish, and  
some Sippets, then lay over it some Grapes  
or Gooseberries, scalded with Sugar, and  
poureyour Broth over it.

To boile a Rabbit with Claret Wine.

Boile a Rabbit as before, then slice On-  
ions and a Carrot root, a few Currans, and  
a Fagot of sweet herbs, and a little Salt,  
minced Hardy, Barberries pick'd, large  
Mace, Nutmeg and Ginger, put all these  
into a pipkin with the Rabbit, half a pound  
of Butter, and a pint of Claret wine, and let  
them boile together till it be enough, then  
serve it upon Sippets.

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192. To boil a wild Duck. 261

Truss and parboil it, then half roast it, then carve it, and save the Gravy, then take Onions and Parsly sliced, Ginger and Pepper, put the Gravy into a pipkin, with Currans, Mace, Barberries, and a quart of Claret Wine, and a little Salt, put your Duck with all the forenamed things into it, and let them boil till it be enough, then put in Butter and Sugar, and serve it in open Dippers.

193. To boil a Tame Duck.

Take your Duck and truss it, and boil it with water & salt, or rather Mutton broth, when it hath boiled a while, put in some whole Spice, and when it is boiled enough, take some white wine and butter, and good store of Onions boiled tender in several waters, with a fiddle of the Liquor wherein the Duck hath boiled, and a little salt, put your Duck into a Dish, and heat these things together, and pour over it, and serve it, garnish the Dish with boiled Onions and Barberries.

## 194. To boile Pigeons with Capers and Samphire.

Truss your Pigeons and put them in a  
 Pipkin with some Mutton-broth and white  
 Wine, a bundle of sweet herbs, when they  
 are boiled lay them into a Dish, then take  
 some of the Broth with some Capers and  
 Limon sliced, and some Butter, heat these  
 together, and pour over them; then lay  
 thin slices of Bacon, and lay upon them  
 some Samphire washed from the Salt, and  
 some slices of Limon; Garnish your Dish  
 with the same and serve it.

## 195. To boile Sausages.

Take two pounds of Sausages, and boile  
 them with a quart of Claret Wine and  
 a bundle of sweet herbs, and whole Clove  
 and Mace; then put in a little Butter when  
 they are enough, serve them in with this  
 Liquor and some Mustard in Sawcers.

## 196. To boile Geese Giblets.

Boile them with water and salt, and a bun-  
 dle of sweet herbs, onions and whole spice

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when they are enough, put in Verjuice and Butter, and some Currans plumped, and serve them upon Sippets.

Thus you may dress Swans GIBLETS.

### 197. To Boil GIBLETS with Roots and good Herbs.

Boil them in a quart of Claret, Ginger and Cloves, and a Faggot of sweet herbs, Turneps and Carrots sliced, with good store of Spinage and a little Salt; when they are enough, serve them upon sippets.

And add to the Broth some Verjuice and yolks of Eggs; garnish your Dish with Parsley and pickled Barberries.

### 198. To smoor a Neck of Mutton.

Cut your Steaks, and put them into a Dish with some butter, then take a Faggot of sweet herbs, and some gross Pepper and a little salt, and put to them; cover your Dish, & let them stew till they are enough, turning them sometimes, then put in a little Claret Wine and Anchovies, and serve them upon Sippets.



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### 199. To Smoor Veal.

Cut thin slices of Veal, and eack them over with the back of a Knife, then lard them with Lard, and fry them with strong Beer or Ale till they be enough, then fry them in Claret Wine with some whole Spice and Butter, and a little Salt.

Garnish your Dish with Sausages fresh, and with Barberries to serve them in.

### 200. To Smoor Steaks of Mutton another way.

Cut part of a Leg of Mutton into steaks, and fry it in white wine and a little salt, a bundle of herbs, & a little Limon Pill, then put it into a Pipkin with some sliced Limon, without the Rind, and some of the Liquor it was fried in, and Butter and little Parsly, boil all together till you think it be enough; then serve it in, and garnish your Dish with Limon and Barberries.

201. To smoor Chickens.

Cut them in Joints, and fry them with  
sweet butter, then take white wine, Parsley,  
and onions chopp'd small, whole Mace and  
a little gross Pepper, a little Sugar, Verjuice  
and Butter, let these and your fryed Chick-  
ens boil together, then fry the Leaves of  
Clary with Eggs, put a little Salt to your  
Chickens, and when they are enough, serve  
them in this fried Clary, and garnish your  
Dish with Barberries.

202. To fry Muscles, or Oysters, or Coc-  
kles, to serve in with Meats, or by them-  
selves.

Take any of these and parboil them in  
their own Liquor, then dry them, flower  
them, and fry them, then put them into a  
Sauce with Claret wine, whole Spice, and  
Anchovies, and a little Butter, so let them  
boil together, and serve them in either  
with a Duck, or by themselves, as you like  
best.

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## 204. To dress Calves Feet.

Take Calves feet tenderly boiled, and slit them in the middle, then put them in a Dish with sweet butter, Parsley, Onions chopped, a little Thyme, large Mace, pepper, with a little Wine Vinegar, and a little salt; let all these stew together till they are enough, then lay your Calves feet in a Dish, and pour the Sauce over them, then strewe some raw Parsley and hard Eggs chopped together over them with slices of Lemon and Barberries.

## 205. To dress Neats Tongues.

Boil them, and blanch them, and slice them thin, then take Raisins of the Sun, large Mace, Dates sliced thin, a few blanched Almonds, and Claret Wine with a little salt; boil all these together with sweet butter, verjuice and sugar; when they are enough serve them in, and thickne the sauce with yolks of Eggs; garnish your Dish with Barberries.

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### 206. Another way to Hash Neats Tongues.

Boil Neats Tongues very tender, peel them, and slice them thin, then take strong Neat-broth, blanched Chestnuts, a Faggot of sweet herbs, large Mace, and Endive, a little Pepper and whole Cloves, and a little Salt; boil all these together with some Water till they be enough; garnish your Dish as before.

### 207. To boil Chickens in White-broth.

Take three Chickens and truss them, then take two or three blades of Mace, as many quartered Dates, four or five Lumps of Marrow, a little Salt and a little Sugar, the yolks of three hard Eggs, and a quarter of a pint of Sack; first boil your Chickens in Mutton broth, and then add these things to them, and let them boil till they are enough; then lay your Chickens in a Dish, and strain some Almonds blanched and beaten into it, serve it upon Sippets of French Bread; garnish your Dish with hard Eggs and Limons.

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208.

208. *To boil Partridges.*

Put two or three Partridges into a pipkin with as much water as will cover them, then put in three or four blades of Mace, one Nutmeg quarter'd, five or six Cloves, a piece of sweet butter, two or three Teasels of Manchet roasted brown, take them a Sack or Muscadine, and break them, and put them into the pipkin with the rest, and a little Salt; when they are enough, lay them in a Dish, and pour this Broth over them, then garnish your Dish with hard Eggs and sliced Limon, and serve it in.

209. *To boil a Leg of Mutton.*

Take a large Leg of Mutton, and wash it well with Mutton-Suet, Salt and Nutmeg, boil it in water and salt, but not too much, then put some of that Broth into another Pot, with three or four blades of Mace, some Currans and Salt, boil them till they be consumed; then put in some sweet butter, some Capers, and a Limon cut in Dice with the Rind on a little Sack, and yolks of two hard Eggs minced; then lay your Mutton into a Dish upon Sippets.

## The Duxen-lac Closet. 267

pour this Sauce over it; scrape Sugar on the sides of your Dish, and lay on slices of Lemon and Barberries.

### 210. To stew Trouts.

Put two Trouts into a fair dish with some white wine, sweet butter, and a little whole Mace, a little Parsley, Thyme and Savory minced, then put in an Anchovie, and the yolks of hard Eggs; when your Fish is enough, serve it on Sippers, and pour this over it, and garnish your Dish with Lemon and Barberries, and serve them in; you may add Capers to it if you please, and you may do other Fish in this manner.

To broil Eels in Broth as serve with  
and then heat these things about  
some Butter and Anchovies  
Wash your Eels, and cut them in  
pieces about a handful long, then put them  
into a pot with so much water as will cover  
them, a little Pepper and Mace, sliced On-  
ions, a little grated Bread, and a little  
Milk, a good piece of sweet Butter, some  
Parsley, Winter-Savory and Thyme sliced  
small, let them boil softly half an hour,  
and put in some Salt, with some Carrots

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when it is enough, put in Verjuice and more Butter, and so serve it; Garnish your Dish with Parsley, Limon and Barberries, put Sippets in your Dish.

## 212. To boil a Pike with Oysters.

Take a fair Pike and gut it and wash it and truss it round with the tail in the mouth, then take white wine, water and salt, with a bundle of sweet herbs, and whole spits, a little Horse-radish; when it boils, tie up your Pike in a Cloth, then put it in, and let it boil till it swims, for then it is enough; then take the Rivet of the Pike, and a pint of great Oysters with their Liquor, add some Vinegar, large Mace, gross Pepper, then lay your Pike in a Dish with Sippets, and then heat these last named things with some Butter and Anchovies, and pour over it; garnish your Dish as you please.

## 213. To make a Grand Salad.

Take a fair broad brimm'd Dish, and in the middle of it lay some pickled Limon Pill, then lay round about it each sort by themselves, olives, capers, broom-buds, keys, purslane pickled, and French Beans pickled.

## The Dutchlike Closet. 269

pickled, and little Cucumbers pickled, and  
Barberries pickled, & Clove Gill flowers,  
cowslips, currans, figs, blanched almonds  
and raisins, Slices of Limon with Sugar on  
them, Dates stoned and sliced.

Garnish your Dish brims with candied  
Orange, Limon and Citron Pill, and some  
banded Eriago roots.

*24. To roast a Pig with a Pudding in his  
Belly.*

Take a fat Pig and truss his head back-  
ward, looking over his back, then make  
such Pudding as you like best, and fill his  
belly with it. your Pudding must be stiff,  
then sew it up, and roast your Pig, when it  
is almost enough, wring upon it the Juice  
of a Limon, and when you are ready to  
take it up, wash it over with yolks of Eggs,  
and before they can dry, dredge it with  
good bread mixed with a little Nutmeg  
and Ginger, let your Sauce be Vinegar,  
Butter and Sugar, and the yolks of hard  
Eggs minced.

*25. To roast a Pig with a Pudding in his  
Belly.* *26. To roast a Pig with a Pudding in his  
Belly.* *27. To roast a Pig with a Pudding in his  
Belly.* *28. To roast a Pig with a Pudding in his  
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Belly.* *98. To roast a Pig with a Pudding in his  
Belly.* *99. To roast a Pig with a Pudding in his  
Belly.* *100. To roast a Pig with a Pudding in his  
Belly.*



## 270. The Dutch-like Cloze.

215. To roast a Leg of Mutton with  
Oysters and a little Macer.

Take a large Leg of Mutton, and stuff  
well with Mutton-butt, with Pepper, Nu-  
meg, Salt and Mace, then roast it; and stick  
with Cloves, when it is half roasted, cut  
some of the under side of the fleshy end  
in little thin bits, then take a pint of Oys-  
ters and the Liquor of them, a little Macer,  
sweet Butter and Salt, put all these with the  
bits of Mutton into a pipkin till half be  
consumed, then Dish your Mutton, and  
pour this Sauce over it, firew Salt about  
the Dish side, and serve it in.

216. To make a Steak Pie.

Cut a Neck of Mutton in Steaks, then  
season it with Pepper and Salt, lay your  
Pastry into your baking pan, and lay But-  
ter in the bottom, then lay in your Steaks,  
and a little large Mace, and cover it with  
Butter, so close it, and bake it; and when  
it is baked, have in readiness good store of  
boiled Parsley minced fine, and drained  
from the Water, some White Wine and  
some Vinegar, sweet Butter and Sugar,

## **The Dutch-like Closet. 271**

cut open your Pie, and put in this Sauce,  
and shake it well, and serve it to the Table,  
it is not so good cold as hot.

*To rost a Ham or a Shoulder of  
Venison, or a Chine of Mutton.*

Take either of these, and Lard it with  
Lard, and stick it thin with Rosemary,  
then rost it with a quick fire, but do not lay  
it too near; baste it with sweet butter: then  
take half a pint of Claret wine, a little bea-  
ren Cinamon and Ginger, and as much Sa-  
gar as will sweeten it, five or six whole  
Cloves, a little grated Bread, and when it is  
boiled enough, put in a little sweet Butter,  
a little Vinegar, and a very little Salt, when  
your meat is roasted, serve it in with Sauce,  
and strew Salt about your Dish.

*To rost a Capon with Oysters and  
Chesnuts.*

Take some boiled Chesnuts, and take off  
their shells, and take as many parboild  
Oysters, then spit your Capon, and put  
these into the Belly of it, with some  
sweet Butter, rost it, and baste it with sweet  
Butter, save the Gravic, and some of the

N. 4

Chesnuts

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Chefnuts, and some of the Oysters, then add to them half a Pint of Claret Wine and a piece of sweet butter and a little Pepper, and a little Salt; stew these all together till the Capon be ready, then serve them in with it; Garnish your Dish as you please.

## 219 To roast a Shoulder or Fillet of Mutton with farcing Herbs.

Wash your Meat and parboil it a little, then take Parsley, Winter-Savory, and Thyme, of each a little minced small, put to them the yolks of three or four hard Eggs minced, Nutmeg, Pepper and Cloves, and Salt, add also some Suet minced small; work all these with the yolk of a raw Egg and stuff your Meat with it, but save some, and set it under the Meat while it doth roast; when your Meat is almost roasted enough, put to these in the Dish, a quarter of a pint of white Wine Vinegar, and some Sugar; when your Meat is ready, serve it in with this Sauce and dress on Salt.

## The Curr-like Closet 273

### 220. To make blinde Sallads

Boill some Carrots very tender; & scrape them to pieces like the Pulp of an Apple; season them with Cinamon, Ginger and Sugar, put in Currans, a little Vinegar, and a piece of sweet Butter, stew these in a Dish, and when they begin to dry, put in more Butter and a little Salt, so serve them to the Table; thus you may do Lettuce or Spinage or Beets.

### 221. To boill a Shoulder of Veal

Take a Shoulder of Veal, and half boill it in water and salt, then slice off the most part of it, and save the Gravy; then take that sliced meat, and put it in a Pot with some of the Broth that boill'd it, a little grated Bread, Cyfter Liquor, Vinegar, Bacon sealed and sliced thin, a pound of Sausages out of their skins, and rolled in the yolks of Eggs, large Mace and Nutmeg; let these stew about one hour, then put in one pint of Oysters, some sweet herbs, and a little Salt, stew them together, then take the bone of Veal and broil it and Dish it, then add to your Liquor a little Butter.

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and

and some minced Limon with the Rind, a Shelot or two sliced and pour it over, then lay on it some fryed Oysters; Garnish your Dish with Barberries and sliced Limon, and serve it in.

*To boil a Neck of Mutton.*

Boil it in water and salt, then make sauce for it with Samphire and a little of the Broth. Verjuice, large Mace, Pepper and Onion, and the yolks of hard Eggs with some sweet herbs and a little salt, let these boil together half an hour or more:

Then beat it up with Butter and Limon, then dish your Meat upon Sippets, & pour it on, garnish your Dish with the hard Whites of Eggs and Barley minted together, with sliced Linton, so serve it: thus you may dress a Leg or a Breast of Mutton if you please.

*To stew a Lamb of Mutton.*

Cut your Meat in Steaks, and put it in so much water as will cover it; when it is scalded, put to it three or four onions sliced with some Turneps, whole Cloves, and sliced Ginger; when it is half stewed, put

## The Queen-like Closet. 273.

In sliced Bacon and some sweet herbs minced small, some Vinegar and Salt, when it is ready, put in some Capers, then Dish your Meat upon Sippets, and serve it in, and garnish your Dish with Barberries and Limon.

### 224. To boile a *Manrob* of Venison.

Poil it in water and salt, with some Cole-flowers and some whole Spice, then take some of the Broth, and a little Mace, and a Cows Udder boiled tender, and sliced thin, a little Horse-Radish root searced, and a few sweet herbs, boil all these together, and put in a little Salt; when your Venison is ready, Dish it, and lay your Cows Udder and the Coleflowers over it, then beat up your Sauce, and pour over it; then garnish your Dish with Limon and Partley and Barberries, and so serve it; this Sauce is also good with a powdered Goose boiled, but first larded.

225. To make White Broth with Meat or without.

Take a little Mutton Broth, and as much Sack, and boil it with whole Spice, sweet herbs, Dates sliced, Currans and a little Salt; when it is enough, or very near, strain in some blanched Almonds, then thicken it with the Yolks of Eggs beaten and sweeten it with Sugar, and so serve it in with thin slices of white Bread:

Garnish with stew'd Prunes, and some plumped Raisins.

This may be served in also with any meat proper for to be served with White Broth.

226. To make good stewed Broth.

Take a hinder Leg of Beef, and a pair of Marrow bones, boil them in a great Pot with water and a little Salt; when it boils, and is skimmed, put in some whole Spice, and some Raisins and Currans, then put in some Manchet sliced thin, and soaked in some of the broth, when it is almost enough put in some stew'd Prunes, then Dish your Meat, and put into your Broth a little Saffron.



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Iron or red Saunders, some white Wine and Sugar, so pour it over your Meat, and serve it in; Garnish your Dish with Prunes, Raisins and fine Sugar.

### 227. To stew Artichokes.

Take the bottoms of Artichokes tenderly boiled, and cut them in quarters, stew them with white Wine, whole Spice and Marrow, with a little Salt:

When they are enough, put in Sack and Sugar, and green Plums preserved, so serve them; garnish the Dish with Preserves.

### 228. To stew Rippins.

Take a pound of Rippins, pare them and core them, and cut them in quarters.

Then take a pint of water and a pound of fine Sugar, and make a Syrup and scum it, then put in your Rippins and boil them up quick, and put in a little Orange or Lemon Pill very thin; when they are very clear, and their Syrup almost wasted, put in the Juice of Orange and Lemon, and some Butter; so serve them in upon Silver plates, and strew fine Sugar about the Dish.



## 229. To make a Salad with fresh Salmon.

Your Salmon being boiled and soured, mince some of it small with Apples and Onions, put thereto Oyl, Vinegar, and Pepper, so serve it to the Table: Garnish your Dish with Limon and Capers,

## 230. To roast a Shoulder of Mutton with Oysters.

Take a large Shoulder of Mutton, and take sweet herbs chopped small, and mixed with beaten Eggs & a little Salt, take some great Oysters, and being dried from their Liquor, dip them in these Eggs, and fry them a little, then stuff your Meat well with them, then save some of them in sauce, and roast your Mutton, and baste it with Claret Wine, Butter and Salt, save the Gravic, and put it with the Oysters in a Dish to stew with some Anchovies and Claret Wine; when your Meat is enough, rub the Dish with a Shetlot, and lay your Meat in it, and then put some Capers in your Sauce, and pour over it, to serve it. Garnish your Dish with Olives, Capers, and Samphire.

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**Gisters.**

Split your Calves Head as to Boil, and  
boil them water a while, then wash it well,  
and cut out the Tongue, then boil your  
Head a little, also the Tongue and Brains,  
then mince the Brains and Tongue with a  
little Sage, Oysters and Marrow put a-  
mongst it when it is minced, three or four  
Eggs well beaten, ginger, pepper, nutmeg,  
grated Bread and Salt, and a little Sack,  
make it pretty thick, then take the Head  
and fill it with this, and bind it close, and  
spit it and roast it, & save the Gravy which  
comes from it in a Dish, baste it well with  
Butter, put to this Gravy some Oysters, and  
some sweet herbs minced fine, a little white  
Wine, and a sliced Nutmeg; when the  
Head is roasted, set the Dish of Sauce upon  
hot Coals with some Butter and a little  
Salt and the Juice of an Orange, heat it up  
and dish your Head, and serve it in  
this Sauce; Garnish your Dish with  
beaved Oysters and Barberries.

232. *Sauce for Woodcocks or Snipe.*

When you spit your Fowl, put in an Onion in the Belly, when it is roasted; take the Gravic of it, and some Claret Wine, and an Anchovie, with a little Pepper and Salt, to serve them.

233. *To make Sauce for Partridges.*

Take grated Bread, Water and Salt, and a whole Onion boiled together, when it is well boiled, take out the Onion, and put in minced Limon, and a piece of Butter, and serve them in with it.

234. *To roast Larks with Bacon.*

When your Larks are pull'd and drawn, wash them, and spit them with a thin slice of Bacon and a Sage Leaf between the Legs of every one, make your sauce with the Juice of Oranges and a little Claret Wine, and some Butter, warm them together, and serve them up with it.

235. To make Sauce for Quails.

Take some Vine Leaves dried before  
Fire in a Dish, and mince them, then  
some Claret Wine and a little Pepper  
and Salt to it, and a piece of Butter, and  
serve them with it.

This Sauce is also for roasted Pigeons.

To roast a whole Pig with her Skin,  
with a Pudding in her Belly.

Make ready the Pig for the Spit, then  
put it, and lay it down to the fire, and when  
you can take off the Skin, take it from the  
fire and flay it, then put such a Pudding as  
you love into the Belly of it, then sew it up,  
and stick it with Thyme and Limon Fill,  
and lay it down again, and roast it and baste  
it with Butter, and set a Dish under it to  
catch the Gravy, into which put a little  
sliced Nutmeg, and a little Vinegar, and a lit-  
tle Limon and some Butter; heat them to-  
gether: when your Pig is enough, bread  
it but first froth it up with Butter and a  
little Salt, then serve it in with this Sauce  
on the Table with the Head on.

# 233. The Queen-like Cloke.

237. To fry Artichokes.

Take the bottoms of Artichokes  
nicely boiled, and dip them in beaten  
and a little Salt, and fry them with  
a face third among the Eggs, then  
Verjuice, Butter and Sugar, and  
of an Orange; Dish your Artichokes,  
lay on Marrow fried in Eggs to keep  
whole, then lay your Sauce, or rather  
it on, and serve them in.

238. To make Tarts of  
Take a roasted Kidney of Veal, cut  
in small, put to it grated Bread,  
meg, Currans, Sugar and Salt, with  
Almonds blanched and beaten with  
water, mingle all these together with  
Eggs and a little Cream, then cut  
slices of white Bread, and lay this  
pound between two of them, and  
them, and strew Sugar on them, and  
them in.  
no Head on.

239. To make good Panakes.

Take twenty Eggs with haile the whites,  
beat them well and mix them with fine  
sugar and beaten Spice, a little Salt, Sack,  
and a little Yell; do not make your  
panakes too thin, then beat it well, and let  
it stand a little while to rise, then fry them  
in sweet Lard or with Butter, and serve  
them with the Juice of Orange and  
Lemon.

240. To fry Veal.

Cut part of a Leg of Veal into thin  
slices and haile them with the back of a  
knife, then season them with beaten Spice &  
sack and lard them well with Hogs Lard,  
then chop some sweet herbs, and beat some  
sack and mix together, and dip them  
in sack and fry them in Butter, then  
season them with a little White Wine and  
Anchovies a little while, then put in  
Butter, and shake them well, and  
serve them with sliced Lemon over.

## 241. To make good Paste.

Take two peck of fine flower, y<sup>e</sup> of Butter, and three Eggs, and a little Cream, and work it well together, but not break your butter too small and be very fine crust, either to bake with or fruit, or what else you please.

It is a very fine Dumplin. If you will it into good big Rolls, and bake them, butter them, or roul some of it out, and put a great Apple therein, & bake butter them, with Rosewater, Butter & Sugar.

## 242. To make good Paste.

Take two a Peck of Flower two of Butter and a little red Suet, beat with a little Water or Milk, then two Eggs into your Flower, and mix well together, then make a hole in the dle of your Flower, and put in the your boiling Liquor, and so much rest as will make it into a stiff Paste, lay it into a warm Cloth to rise.

**243. Paste for cold Baked Meats.** 243

Take to every Peck of Flower one pound  
of Butter or a little more, with hot Liquor  
the other, and put a little dissolved Lin-  
seed in it, because such things require  
oil, you may not forget Salt in all  
Pastes, and work these Pastes made  
with hot liquor much more than the other.

**244. To make a Veal Pie in Summer.**

Take thin Slices of a Fillet of Veal, then  
having your Pie ready and Butter in it, lay  
your Veal seasoned with a little Nutmeg  
and Salt, so cover it with Butter, and close  
it and bake it, then against it be drawn,  
put some Goosberries or Grapes in Su-  
gar Water as to preserve, and when  
your Pie, put in pieces of Marrow  
soaked in white Wine with a little blade of  
Mace.

Then put these Grapes or Goosberries  
in it, or else some hard Lettuce or Spi-  
rage boiled and buttered.



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### 245. To make a Pie of Shrimps, or Prawnss.

Pick them clean from their Shells, and have in readinesse your Pie with Butter in the bottom, then lay in your Fish, and some large Mace and Nutmeg, and Butter it again, and so bake it.

Then cut it up, and put in some White Wine and an Anchovy or two, and some Butter, and so serve them in hot; thus you may do with Lobsters or Crabs, or with Crabs.

### 246. To make a Pie of Larks, or Sparrow.

Pluck your Birds, and draw them, and fill the Bellies of them, with this mixture following, grated bread, sweet herbs minced small, Beef-Suet, or Marrow minced, Almonds blanched and beaten with Rose-water, a little Cream, beaten Spice, and a little Salt, some Eggs, and some Cream mix these together, and do as before, then have your Pie ready raised or baked in your baking-pan, put in Butter, and fill it with Birds.

## The Queen-like Closet. 237

Then put in Nutmeg, Pepper and Sale,  
and put in the yolks of hard Eggs, and  
some sweet herbs minced, then lay in pieces  
of Marrow, and cover it with Butter, and so  
close it and bake it; then cut it open, and  
wing in the Juice of an Orange and some  
honey, and serve it.

### 247. To make a Lettuce Pie.

Take your Cabbage-Lettuce, and cut  
it in halves; wash them and boil them in  
water and salt very green, then drain them  
from the water, so having your Pie in readiness,  
put in Butter, then put in your boiled  
Lettuce, with some Marrow, Raisins of  
the Sun stoned, Dates stoned & sliced thin,  
with some large Mace, and Nutmeg sliced,  
then put in more Butter, close it and bake  
it; then cut it open, and put in Verjuice,  
honey and Sugar, and so serve it.

### 248. To stew a Neck of Mutton.

Put your Neck of Mutton cut in steaks  
into much Wine and Water as will cover  
it, with some whole Spice, let it stew  
till it be enough, then put in 2 Anchovies,  
a handful of Capers, with a piece of  
sweet

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sweet Butter, shake it very well, and  
it upon Sippets.

248. To make a Pie of a roasted Kidney  
if Veal.

Mince the Kidney with the Fat, and  
to it some sweet herbs minced very fine,  
a quarter of a pound of Dates stoned, and  
sliced thin and minced, season it with  
Spice, Sugar and Salt, put in half a pound  
of Currans, and some grated bread, mix  
gle all these together very well with  
juice and Eggs, and make them into  
balls, so put some Butter into your Pie, and  
these Balls, then more Butter, so close  
and bake it;

Then cut it open, and put in  
Butter and sugar, made green with  
Juice of some Spinage; add to it  
yolks of Eggs.

249. To make a Potato Pie.

Having your Pie ready, lay in  
and then your Potatoes boild very  
then some whole Spice and Marrow,  
and the yolks of hard Eggs, blanch

## The Queen-like Closet 298

monds, and Pistacho Nuts, the Candied  
Citron, Orange and Limon, put in  
Butter, close it and bake it, then cut it  
even, and put in Wine, Sugar, the yolks  
of Eggs and Butter.

### 250 To make a Pig Pie

Spit a whole Pig and roast it till it will  
fall, then take it off the Spit, and take off  
the Skin, and lard it with Hogs Lard, sea-  
son it with Pepper, Salt, Nutmeg and Sage,  
then lay it into your Pie upon some Butter,  
then lay on some large Mace, and some  
Butter, and close it and bake it: It is  
very good hot or cold.

### 251 To make a Carp Pie

Take a large Carp and scale him, gut  
and wash him clean, and dry him well,  
then lay Butter into your Pie, and fill your  
Carp belly with this Pudding, grated  
sweet herbs, and a little Bacon min-  
ced small, the yolks of hard Eggs and an  
Olive minced, also a little Marrow,  
and then put in a little Salt, but  
very little, and make some of this up in  
the, then Lard the Carp, sew up his  
O Belly

## 290 The Queen-like Chute

Belly, and lay him into your Pie, and lay in the Balls of Pudding, with some Oysters, Shrimps and Capers, and the yolks of hard Eggs, and little slices of Bacon, then put in large Mace and Butter, close it and bake it, then cut off the lid, and stick it full of pretty conceits made in Paste, and serve it in hot.

## 252 To make an Almond Tart.

Take a Quart of cream, and when it boils, put in half a pound of sweet Almonds blanch'd and beaten with Rose-water, boil them together till it be thick, ways stirring it for fear it burn, then when it is cold, put in a little raw cream, the yolks of twelve Eggs, and some beaten Spice, some candied Citron-Pill and some go-Roots sliced, with as much fine Sugar as will sweeten it; then fill your Tart, bake it, and stick it with Almonds blanch'd, and some Citron Pill, and some some small French combs of several Colours, and garnish your Dish with some Almonds blanch'd, and preserved in little, and make some of this up in a little, then Lard the Carpe up in it.

Belly

253. To make a dainty White-Pie.

Take a Manchet cut like Lozenges, and fold it in some Cream then put to it beaten Spice, Eggs, Sugar and a little Salt, then put in Raisins, and Dates stoned, and some Marrow, do not bake it too much for fear whey, then strew on some fine Sugar and serve it in.

254. To make a Red Deer Pie.

Bone your Venison, and if it be a Side, then skin it, and beat it with an Iron Pestle, be not too small, then lay it in Claret wine and Vinegar, in some close things two days or nights if it be winter, else half so long, then drain it and dry it very well, and if you like, lard it with fat Bacon as big as your finger, season it very high with all manner of Spices and Salt, make your Pie with fine Flower, round and very high, then lay a store of Butter in the bottom and lay in your Venison with more leaves and Butter, so close it, and make a Tunnel in the middle, and bake it as long as you do great Loaves, when it is baked, fill it up with melted Butter, and

## 295. The Duran-like Closet

to keep it two or three months, serve it in  
with the Lid off, and Bay Leaves about the  
Dish; eat it with Mustard and Sugar.

## 296. To make a Pie of a Leg of Pork

Take a Leg of Pork well powdered and  
stuffed with all manner of good Herbes and  
Pepper, and boil it very tender, then take  
off the Skin, and stick it with Cloves and  
Sage Leaves, then put it into your Pie with  
Butter on top and bottom, close it and bake it,  
and eat it cold with Mustard and Sugar.

## 297. To make a Lamprey Pie

Take your Lamprey and gut him and  
take away the Black String in the back,  
wash him very well, and dry him and  
season him with Nutmeg, Pepper and  
then lay him into your Pie in pieces with  
Butter in the bottom, and some Shalots and  
Bay Leaves and more Butter, so close and  
bake it, and fill it up with melted Butter  
and keep it cold, and serve it in with  
Mustard and Sugar.

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## 257. To make a Salmon Pie.

Take a Joll of Salmon raw, and scale it, and lay it into your Pie upon Butter and Bay leaves, then season it with whole Spice and a little Salt, then lay on some Shrimps and Oysters with some Anchovies, then more Spice and Butter, so close the Lid and bake it, but first put in some White Wine, serve it hot, then if it wants, put in more Wine and Butter.

## 258. To make a Pudding of French Barley.

Take French Barley tenderly boiled then mix to one pint of Barley half a Manchet crued, and four Ounces of sweet Almonds leached and beaten with Rosewater, half a pint of Cream and eight Eggs with half the Whites, season it with Nutmeg, Mace, Sugar and Salt, then put in some Raisins, both Raisins and Currans, and some Marrow, mingle these well together, and bake in a Hogs Head with it.

Q 3

259. To



259. *To make a Hasty Pudding in a Bag or Cloth.*

Boil a Quart of thick Cream with 2 Spoonfuls of fine Flower, then season with Nutmeg and Salt, then wet a Cloth and flower it and butter it, then boil it and butter it, and serve it in.

260. *To make a Shaking Pudding.*

Take a Quart of Cream and boil it, then put in some Almonds blanched and beaten, when it is boiled and almost cold, put in eight Eggs, and half the Whites, with a little grated Bread, Spice and Sugar, and a very little Salt.

Then wet Flower and Butter, and put it in a Cloth and boil it, but not too much, serve it in with Rosewater, Butter and Sugar, and garnish it with small French Comfits.

261. *To make a Haggys Pudding.*

Take a Chaldron well scoured, boiled, and the kernels taken out, mince small, then take four or five Eggs, and the Whites, some thick Cream, ground

bread, Rosewater and Sugar, and a little  
Salt, Currants and Spice, and some sweet  
herbs chopped small, then put in some Mar-  
row or Suet finely stirred up for fill the Gills,  
and boil them in a good stock of new flami-

**To make a Custard Pudding**

Take the biggest Oatmeal and steep it  
in warm Cream one night, then put in some  
herbs minced small, the yolks of  
Eggs, Sugar, Spice, Rosewater and a little  
Salt with some Marrow, then buttered a  
dish and boil in a well and serve it in with  
Rosewater, Butter and Sugar.

**To make Puddings of Wine**

Soak two Manchets into a Pint of White  
Wine, and let your Wine be first mulled  
with Spice and with Lemon-Pill, then put  
in ten Eggs well beaten with Rosewa-  
ter, some Sugar and a little Salt, with some  
Marrow and Dates, to bake it a very little;  
then Sugar on it, and serve it with  
Milk or Cream, or with Apple Sauce, which  
is best. Having your Cake ready to  
bake, put in this fruit and bake it  
in a good stock of new flami-

**To make a Custard Pudding**

Take the biggest Oatmeal and steep it  
in warm Cream one night, then put in some  
herbs minced small, the yolks of  
Eggs, Sugar, Spice, Rosewater and a little  
Salt with some Marrow, then buttered a  
dish and boil in a well and serve it in with  
Rosewater, Butter and Sugar.

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264. To make Pudding with Hogs Lard

Parboil them very well, and mince them small with Suet of a Hog, then mix it with bread grated, and some Cream and Eggs, Nutmeg, Rosewater, Sugar and a little salt with some Currans, mingle them well together, and fill the Cassin and boil them.

265. To make Cream

Boil a quart of Cream with whole Spice, then pour it out into a Dish, but let it be one quarter consumed in the boiling, then stir it till it be almost cold, then put some Runnet into it as for Cheese, and stir it well together, and colour it with a little Saffron, serve it in with Sack and Sugar.

266. To make a Puffed Pie with Apples

Take the Pulp of roasted Apples and beat it well with Sugar and Rosewater to make it very sweet, then mix it with sweet Cream and the yolks of raw Eggs, some Spice and Sack, then having your Paste ready in your Bake-pan, put in this stuff and bake it a little, then stick it with Candied Pills, and serve it in cold.

267. To dry Pippins about Christmas or before.

When your Houſhold Bread is drawn, menſet in a Diſh full of Pippins and about fix hours after take them out and lay them in ſeveral Diſhes one by one, and flat them with your hands a little, ſo do twice a day, and ſtill ſet them into a warm Oven every one till they are dry enough; then lay them into Boxes with Papers between every Lay.

268. To make Snow Cream.

Take a Quart of Cream, and 4 Ounces of blanched Almonds, beaten and ſtrained, with half a Pint of White Wine, a piece of Orange Pill and a Nutmeg ſliced, and three ſpigs of Roſemary, mix theſe things together, and let them ſtand three hours, then ſtrain it, and put the thick paſt into a deep Diſh, and ſweeten it with Sugar, then beat the Cream with the whites of Eggs till it be thick Froth, and call the Froth over into a good thickneſs.

269. To boile Whirings or Flounders.

Boile some white Wine, Water, and Salt, with some sweet Herbs and whole Spice; when it boiles, put in a little Vinegar, for that will make Fish crisp, then let it boile apace, and put in your Fish, and boile them till they swim, then take them out and drain them; and make Sauce for them with some of the Liquor and an Anchovie or two, some Butter and some Capers, heat them over the Fire, and beat it up thick, and pour it over them; garnish your dish with Capers and Parsley, Oranges and Lemons, and let it be very hot when you serve it in.

270. To make a Pie of a Gammon of Bacon.

Take a Welsh or a Gammon, and boile it tender with hay in the Kettle, then take off the Skin and stick it with cloves, and fill it with pepper, then make your Pie ready, & put it therein with butter at the bottom, then cover your Bacon with Oysters, soaked in Wine and their own Liquor,

put in Balls made of Morage meat, then put  
in the Liquor of the parboiled Oysters,  
some whole Spice and Bay Leaves, with  
some Butter, to close it and bake it and eat  
it cold, you may put into it the yolks of  
hard Eggs if you please; Serve it with  
Mustard Sugar and Bay Leaves.

271. To bake a Bullocks Cheek to be  
eaten hot.

Take your Cheek and stuff it very well  
with Parley and Sweet herbs chopped, then  
put it into a Pot with some Glarer wine and  
a little strong Beer, and some whole Spice,  
and so season it well with Salt to your taste,  
and cover your Pot and bake it, then take it  
out, and pull out the Bones, and serve it  
upon toasted bread with some of the Li-  
quor.

272. To bake a Bullocks Cheek to eat cold,  
as Venison.

Take a Bullocks Cheek, or rather two  
the Fat Cheeks, and lay them in water one  
night, then take out every bone, and stuff  
it very well with all manner of Spice and  
Salt, then put it into a Pot, one Cheek  
clapped

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clapped close together upon the other, then lay it over with Bay-Leaves, and put in a Quart of Claret Wine, so cover the Pot and bake it with Household Bread, when you draw it pour all the Liquor out, and take only the fat of it and some melted Butter, and pour in again, serve it cold with Mustard and Sugar, and dress it with Bay Leaves, it will eat like Venison.

### 273. To mak a Bacon Froize.

Take eight Eggs well beaten, and a little Cream, and a little Flower, and beat them well together so be like other Batter, then fry very thin slices of Bacon, and pour some of this over, then fry it, and turn the other side, and pour more upon that, so fry it and serve it to the Table.

### 274. To make fried Nuts.

Take Eggs, Flower, Spice and Cream, and make it into a Paste, then make it into round Balls and fry them, they must be as big as Walnuts, be sure to shake them well in the Pan and fry them brown, then roul some out thin, and cut them into several shapes, and fry them, so mix them together,

## The Quern-like Closet. 301

and serve them in with Spice beaten  
and Sugar.

### 275. To make a Suffex Pannake.

Take only some very good Pic Paste  
made with hot Liquor, and roul it thin and  
try it with Butter and serve it in with bea-  
ten pice and Sugar as hot as you can.

### 276. To make a Venison Pasty.

Take a Peck of fine Flower, and three  
pounds of fresh Butter, break your Butter  
in your Flower, and put in one Egg, and  
make it into a Paste with so much cold  
water as you think fit, but do not mould it  
too much, then roul it pretty thin and broad,  
almost square, then lay some Butter on the  
bottom, then season your Venison on the  
fatty side with Pepper grossly beaten, and  
Salt mixed, then lay your Venison upon  
your Butter, with the seasoned side down-  
ward, and then cut the Venison over with  
your Knife quite cross the Pasty to let the  
Gravy come out the better in baking, then  
put some seasoning in those Cuts, and do  
not lay any else because it will make it look  
disfavoured and black, then put some paste  
rouled.



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rouled thin about the Meat to keep it  
compass, and lay Butter on the top, then  
close it up and bake it very well, but you  
must trim it up with several Fancies made  
in the same Paiste, & make also a Tunnel or  
Vent, and just when you are going to let it  
into the Oven, put in half a pint of Claret  
Wine, that will season your Venison finely  
and make it shall not look or taste greasy,  
thus you may bake Mutton if you please.

277. To make a brave Tart of several  
Sweet Meats.

Take some Puff-paiste, and roul it very  
thin, and lay it in the bottom of your bak-  
ing-pan, then lay in a Lay of preserved  
Rasberries, then some more Paiste very thin  
to cover them, then some Currans preserv-  
ed, and then a sheet of Paiste to cover them,  
then Cherries, and another sheet to cover  
them, then any white Sweet meat, as Ap-  
ples, white Plums or Grapes, so lid it with  
Puff-paiste, cut in some pretty Fancies  
show the Fruit, then bake it, and stick it full  
of Candied pills, and serve it in cold.

278. To make Ice and Snow.

Take new Milk and some Cream & mix  
together, and put it into a Dish, and set  
together with Runnet as for a Cheese, &  
let it together, when it is come, pour over  
some Sack and Sugar, then take a pint of  
Cream and a little Rosewater, and the  
Whites of three Eggs, and whip it to a  
froth with a Birchen Rod, then as the froth  
arises, cast it upon your Cream which hath  
the Runnet in it, till it lies deep, then lay on  
bunches of preserved Barberries here and  
there carelessly, and cast more Snow upon  
them, which will look exceeding well;  
then garnish your dish being broad brim'd,  
with all kind of Jellies in pretty fancies,  
and several Colours.

279. To make a Mattion Pie.

Cut a Loin or Neck of Mattion in steaks,  
and season it with pepper and salt, & nut-  
meg, then lay it upon your Pie upon But-  
ter; then fill up your Pie with Apples sliced  
thin, & a few great Onions sliced thin;  
then put in more Butter, and close it and  
bake it, and serve it in hot.

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280. To poach Eggs the best way.

Boil Vinegar and water together with a few Cloves and Mace. when it boils break in your Eggs, and turn them about gently with a Tin Slice till the White be hard then take them up, and pare away what is not handfom, and lay them on Sippets, and strew them over with plumped Currants, then take Verjuice, Butter and Sugar beat together, and pour over, and serve them hot.

281. A good Sallad in Winter.

Take a good hard Cabbage, and with a sharp knife shave it so thin as you may discern what it is, then serve it with Oyl and Vinegar.

282. Another Sallad in Winter.

Take Corn Sallad clean picked and well washed, and clear from the water, put it into a Dish in some handfom form with some Horse Radish scraped, and some Oyl and Vinegar.

284. To make Sorrel Sops for Green Geese  
or Chickens, or for a Sick Body to eat alone.

Take a good quantity of French Sorrel  
clean pick'd, and stamp it in a Mortar, then  
put it into a Dish, and set it over a Char-  
coal dish of Coals, and put a little Vinegar  
on it, then when it is thick by washing  
it in the Juice of a Lemon and sweeten  
it with Sugar, and put in a little grated  
bread and Nutmeg then warm another Dish  
with thin slices of white bread, and put  
some Butter, to your Sorrel Liquor, and  
put over them, serve them in with Slices  
of Lemon and fine Sugar.

285. To make Green Sauce for a powdered  
Leg of Pork, or for a Spring.

Take a great quantity of French Sorrel,  
and pick out the Strings and wash it well,  
and drain it clean from the water, then stamp  
it in a Mortar till it be extream fine, then  
put in grated bread and beat it again, then  
put in Currans and the yolks of hard Eggs,  
and when it is beaten to a kind of Pap put  
a little Vinegar and Sugar into it; so  
serve it in upon a Plate with your Meat.

285. To make Vin de Moloſſo, or Tri-  
de Wine.

Take fair Water, and make it so strong  
with Moloſſes, other wise called Treacle,  
as that it will bear an Egg, then boill it over  
a Bag of all kinds of Spices, and a Branch  
or two of Rosemary, boill it and strain it  
and put in some sweet herbs or flowers ac-  
cording to the time of the Year, boill it  
a good part be consumed, and that it be  
very clear, then let it to cool in several places  
and when it is almost cold, work it with  
yeast, as you do Beer, the next day put it in  
the Vessel, and so soon as it hath done work-  
ing, stop it up close, and when it hath stood  
a fortnight, bottle it; this is a very whole-  
som. Drink against any Infection, or for  
any that are troubled with the Prick.

286. For a Consumption an excellent  
Medicine.

Take shell Snails, and cast Fall out  
them, and when you think they are clean  
well from their slime, wash them, and  
their shells, and take them off, then  
put them in the distilled Water of Hyssop.

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Put them into a Bag made of Canvas, with some white Sugar Candy beaten and hang up the Bag, & let it drop as long as it will, when if you bruise the Snails before you hang them up, it is the better; this Liquor taken morning and evening, a Spoonful at a time, is very rare.

### 287. *A suitable Dish for Lent.*

Take a large Dish with broad brims, and in the middle put in blanch'd Almonds, and about them Raisins of the Sun, and round them Figs, and beyond them all composed Jellies, and on the brims Fig cheeks.

### 288. *To make a Rock in Sweet-Meat.*

First take a flat broad voiding Basket, to have in readines a good thick Plum-Cake, then cut your Cake fit to the bottom of the Basket, and cut a hole in the middle of it, that the Foot of your Glass may go in, which must be a Fountain-Glass, let it be as high a one as you can get; put the foot of the Glass in the hole of the Cake edgling, that it may stand the faster, then tie the Cake with a Tape to the Basket, first cross one way and then another, then tie the loop of

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of the Glass in that manner too, that it may stand steady, then cut some odd holes in your Cake carelessly, then take some Gold Dragon steeped in Rosewater, and mix it with some fine Sugar not too thick, and with that you must fasten all your Rocks together, in these holes which you cut in your Cake you must fasten some sort of Biskets, as Naple Biskets, and other common Biskets made long, and some ragged, and some coloured, that they may look like great favoured Stones, and some hard some, some long, some short, some bigger, and some lesser, as you know Nature doth afford, and some of one colour and some of another, let some stand upright and some a slant, and some quite along, and fasten them all with your Gum, then put in some hard Sweet-meats, as Makeroons and Macapans, carelessly made as to the shape, and not put on the Rock in a set form, also some rough Almond Cakes made with the slices of Almonds (as I have directed before); No build it up in this manner, and fasten it with the Gum and Sugar, till it is very high, then in some places you may put whole Quinces Candied, both red and white, whole Orange Pills and Limon Candied; dried Apricocks, Pears and Peaches.

## The Durren-like Closet. 309

in Candied, whole Peaches Candied,  
set up here and there great Lumps of  
brown and white Sugar-candy upon the  
top, which much resembles some clusters  
of Stones growing on a Rock; for  
which lies sometimes among the little  
ones, strew some brown Sugar; for  
the rest, take herbs of a Rock Candy; then  
you must make the likenesses of Snakes and  
Snails and Worms, and of any venomous  
Creature you can think of; make them in  
Sugar-Plate, and colour them to their like-  
ness, and put them in the holes that they  
may seem to lurk and some Snails creeping  
in one way and some another; then take all  
manner of Comfits, both rough and smooth,  
both great and small, and colour many  
of them, some of one colour and some of  
another, let some be white and some Spec-  
tled, then when you have coloured them,  
so that they are dry, mix them together,  
and throw them into the Clefts but not too  
thick in one place for that will hide the  
work of your work, then throw in some  
Lumps of all sorts of Fruit Candied, as  
Orange, Lemon, Citron, Quince, Pear  
and Apples for of all these you may make  
many; then all manner of dried Plumbs,  
Cherries, Cornelions dried, Raisins and  
Currans,



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Currans, and in some places throw a few  
Pranckles, Pistacho Nuts, bunched  
monies, Fine Kernels, or any such  
and a pound of the great round per  
Comits; then take the lid off the  
the Glass, and fill it with preserved Or  
& fill another with some Harts-horn  
place these two far from one another,  
if you let some kind of Fowl, such  
Marchpanes, as a Peacock, or such like,  
some right Feathers gumm'd on with Gum  
Arabick, let this Fowl stand as though  
did go to drink at the Glass of Harts  
Jelly, and then they will know who  
that those two liquid Glasses serve  
resemblance of several Waters in the

Then make good store of Oyfter  
& Cockle Shells of Sugar Plate, let some  
pure white as though the Sea-water  
washed them, some brown on the outside  
and some green, some as it were dirty  
others worn away in some places, some  
them broke, and some whole, to scatter  
here and there about the Rock, some  
ling, and some flat, some the hollow  
upward, and some the other, then stick  
Moss some upon the shells, and some  
the flowers, and also little branches of  
wild Fruit, as Barberries, Plums, and


the, then when all is done, sprinkle it over with Rosewater, with a Grain or two of Musk or Ambergreece in it; your Glasse shall be made with a reasonable proportion of bigness to hold the Wine, and from the middle of it, there must be a conveyance to fall into a Glasse below it, which must have Spouts for the Wine to run upward or downward, then from thence in another Glasse below, with Spouts also, and from thence it hath a conveyance into a Glasse below that, somewhat in form like a Sillibub-pot, where the Wine may be drunk out at the Spout; you may put some Eringo Roots, and being coloured, they will shew very well among the other sweet-meats; tie your Basket about with several sorts of small Ribbons: Do not take this for a simple Fancy, for I assure you, it is the very same that I taught to a young Gentlewoman to give for a Present to a Person of Quality.

The

The first way is done by making out  
 the bottom of the glass or two of  
 the of Ambergris in it; you may  
 and be made with a reasonable quantity  
 and digest to good the wine, and from  
 in the middle of it, there must be a  
 appearance to fall into a Glass below  
 which shall have spouts for the wine to  
 go upward or downward, then from  
 these in another Glass below a spout  
 will come down it has a conveyance  
 to the bottom of the glass, from which inform  
 the bottom of the glass, where the Wine may  
 be taken out at the spout; you may put  
 in the Wine Room, and being coloured,  
 they will show very well among the other  
 water matters; the your Bottom about with  
 several sorts of small Ribbons: Do not  
 use this for a simple Party, for I assure  
 you it is the very same that I taught to a  
 young Gentlewoman to give for a Present  
 the Action of Quality.

The

## The Queen-like Closet.



### TO THE READER.

Courteous Reader,

Think it not amiss, since I have  
given you; as I think, a very  
full Direction for all kinds of Food  
both for Nourishment and Pleasure,  
that I do shew also how to eat them  
in good order; for there is a Time  
and Season for all things: Besides,  
there is not any thing well done  
which hath not a Rule; I shall therefore  
give you several Bills of Service for  
Meals, according to the Season of the  
Year, so that you may with ease form up  
Dinner in your Mind quickly;

P

after-

afterwards I shall speak of ordering of  
Banquets; but these things first, because  
Banquets are most proper after Meals.

All you who are knowing already, and  
Vers'd in such things, I beseech you to  
take it only as a Memorandum; and  
to those who are yet unlearned, I pre-  
sume they will reap some benefit by  
these Directions; which is truly wished  
and desired by

Hannah Woolly alias Chaloner

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## The Queen-like Closet. 315



### A Bill of Service for extraordinary Feasts in the Summer.

- A Grand Sallad.
- A boiled Capon or Chickens.
- A boiled Pike or Bream.
- A Florentine in Puff-paste.
- A Haunch of Venison roasted.
- A Lomber-Pie.
- A Dish of Green Geese.
- A Fat Pig with a Pudding in the belly.
- A Venison Pasty.
- A Chicken Pie.
- A Dish of young Turkies.
- A Potato Pie.
- A Couple of Caponets.
- A Set Custard.

### The second Course.

- A Dish of Chickens roasted.
- Souced Conger or Trouts.
- An Artichoke Pie.

P 2

4. A

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4. A cold baked Meat.
5. A souced pig.
6. A Dish of Partridges.
7. An Oringado pie.
8. A Dish of Quails.
9. Another cold baked Meat.
10. Fresh Salmon.
11. A Dish of Tarts.
12. A Joll of Sturgeon.

*The Third Course.*

1. A Dish of fried perches.
2. A Dish of Green pease.
3. A Dish of Artichokes.
4. A Dish of Lobsters.
5. A Dish of Prawns or Shrimps.
6. A Dish of Anchovies.
7. A Dish of pickled Oysters.
8. Two or three dried Tongues.

*Another*

*Another Bill of Fare for Winter Season.*

1. **A** Collar of Brawn.
2. A Capon and white Broth.
3. A boiled Gurnet.
4. A Dish of boiled Ducks or Rabbits.
5. A roasted Tongue and Udder.
6. A made Dish in puff-paste.
7. A Shoulder of Mutton with Oysters.
8. A Chine of Beef.
9. A Dish of Scotch Collops of Veal.
10. Two Geese in a Dish.
11. An Olive pie.
12. A Pig.
13. A Loin of Veal.
14. A Lark pie.
15. A Venison pasty.
16. A Dish of Capons, two in a Dish or three.
17. A Dish of set Gossards.



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#### *The Second Course.*

1. Young Lamb cut in Joints, three Joints in a Dish Larded.
2. A Couple of fat Rabbits.
3. A Kickshaw fryed or baked.
4. A Dish of roasted Mallards.
5. A Leash of Partridges.
6. A Pigeon Pie.
7. Four Woodcocks in a Dish.
8. A Dish of Teal, four or six.
9. A cold baked Meat.
10. A good Dish of Plover.
11. Twelve Snites in a Dish.
12. Two dozen of Larks in a Dish.
13. Another cold baked Meat.

#### *The Third Course.*

1. An Oyster-Pie hot.
2. A Dish of fryed Puffs.
3. Three or four dried Neats Tongues.
4. A Joll of Sturgeon.
5. Laid Tarts in Puff-paste.
6. Pickled Oysters.
7. A Dish of Anchovies and Caveare.
8. A Warden Pie or Quince Pie.

## The Queen-like Closet. 319

*Note,* That when your last Course is ended, you must serve in your Meat-Jellies, your Cheeses of several sorts, & your Sweet-meats.

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### A Bill of Fare for lesser Feasts.

1. **A**N Almond Pudding boiled or baked.
2. A Dish of boiled Pigeons with Bacon.
3. A Leg of Mutton boiled, with good Sauce; or a Leg of Pork.
4. A Dish of roasted Olives of Veal.
5. A Dish of Collops and Eggs.
6. A piece of roasted Beef.
7. A Dish of Scotch Collops.
8. A Loin of Veal.
9. A fat Pig roasted.
10. Two Turkeys in a Dish.
11. A Venison Pastie.
12. A Dish of Pheasants or Partridges.
13. A Dish of Custards in little China pots.

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### The Second Course.

1. Three or four Joints of Lamb roasted asunder, though never so small.
2. A couple of Rabbits.
3. A Dish of Mallard, Teal or Widgeon.
4. A Leash of Partridges or Woodcocks.
5. A Pigeon pie.
6. A Dish of Plovers or Snipes.
7. A Dish of fat Chickens roasted.
8. A Warden or Quince pie.
9. A souse'd Pig.
10. A Dish of Tarts of several sorts.
11. A Dish of Lobsters or Sturgeon.
12. A Dish of pickled Oysters.

### A Bill of Fare for Fish-Days and Fasting-Days in Ember-week or in Lent.

1. A Dish of Butter newly Churned.
2. A Dish of Rice-Milk or Futny.
3. A Dish of buttered Eggs.
4. A Dish of stew'd Oysters.
5. A Dish of Gurnets boiled.

## The Queen-like Closet. 327

6. A boiled Sallad.
7. A boiled pike or two Carps stewed.
8. A Dish of buttered Loaves.
9. A pasty of Ling.
10. A Dish of buttered Salt Fish.
11. A Dish of Smelts.
12. A Dish of white Herrings broiled.
12. A Potato pie or Skirret pie.
14. A Dish of Flounders fried.
15. An Eel pie or Carp pie.
16. A dish of fried Whittings.
17. A dish of Salt Salmon.
18. A dish of Custards.
19. A Joll of Sturgeon.
20. A dish of pancakes or Fritters.

## The second Course.

1. A dish of Eels spichcockt.
2. A Fricasie of Eels.
3. A dish of fryed puffs.
4. A dish of potatoes stewed.
5. A dish of fryed Oysters.
6. A dish of blanched Manchet.
7. An Oyster pie with parsnips.
8. A Pippin pie buttered.
9. A dish of buttered Shrimps.
10. Two Lobsters roasted.
11. A dish of Tarts of Herbs.

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12. A Dish of souced Fish.
  13. A Dish of pickled Oysters.
  14. A Dish of Anchovies and Caveare.
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*A Bill of Fare without Feasting;  
only such a number of Dishes  
as are used in Great and Noble  
Houses for their own Family,  
and for Familiar Friends with  
them.*

*The First Course in Summer-season.*

1. **A** Fine Pudding boiled or baked.
2. **A** Dish of boiled Chickens.
3. Two Carps stewed, or a boiled Pike.
4. A Florentine in Puff-paste.
5. A Calves-Head, the one half hashed and the other boiled.
6. A Haunch of Venison rosted.
7. A Venison Pasty.
8. A Couple of fat Capons, or a Pig, or both.

# The Queen-like Closet. 323

## The Second Course.

1. A Dish of Partridges.
2. An Artichoke-Pie.
3. A Dish of Quails.
4. A cold Pigeon Pie.
5. A Soused Pig.
6. A Joll of fresh Salmon.
7. A Dish of Tarts of several sorts.
8. A Westphalia Gammon, and dried Tongues about it.

## A Bill of Fare in Winter in Great Houses.

1. A Collar of Brawn.
2. A Capon and White Broth, or two boiled Rabbits.
3. Two roasted Neats Tongues and an Udder between them.
4. A Chine of Beef roasted.
5. A made Dish in Puff-paste.
6. A Shoulder of Mutton stuffed with Oysters.

7. A.

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7. A fine Sallad of divers sorts of Herbs and Pickles.
8. An Eel Pie or some other Pie.
9. Three young Turkeys in a Dish.
10. A Dish of souced Fish, what is most in season.

*The second Course in Winter in great Houses.*

1. A Quarter of Lamb roasted, the Joints Larded with several things, and roasted asunder.
2. A Couple of Rabbits.
3. A Kickshaw fried,
4. A Dish of Mallard or Teals.
5. A cold Venison Pasty, or other cold baked meat.
6. A Dish of Snites.
7. A Quince or Warden pie.
8. A Dish of Tarts.
9. A Joll of Sturgeon,
10. A Dish of pickled Oysters.

*A Bill of Fare for Fish-Days in  
Great Houses and at Familiar  
Times.*

1. **A** Dish of Milk, as Firmity, or the like.
2. A Dish of Stewed Oysters, or buttered Oysters.
3. A boiled Gurnet, or such like.
4. A Dish of Barrel Cod buttered.
5. A Dish of buttered Loaves or fried Toasts.
6. A Pasty made of a Joll of Ling.
7. A Potato pie, or Skirret pie.
8. A Dish of Plaice or Flounders.
9. A piece of Salt Salmon.
10. A Carp pie cold, or Lamprey pie.



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*The second Course to the same.*

1. **A** Dish of Eels spichcockt.
2. **A** Chine of Salmon broiled.
3. **A** Dish of Oysters fryed.
4. **An** Apple-pie buttered.
5. **A** Dish of fryed smelts.
6. **A** dish of buttered Shrimps.
7. **A** dish of Skirrets fryed.
8. **Two** Lobsters in a Dish.
9. **A** dish of pickled Oysters.
10. **A** dish of Anchovies.

When all these are taken away, then  
serve in your Cheeses of all sorts,  
and also your Creams and Jellies,  
and Sweet-meats after them, if  
they be required.

Thus I have done with the Bills  
of Fare in Great Houses, although  
it be impossible to name half which  
are in season for one Meal; but this  
will serve you for the number of  
Dishes, and any Person who is inge-  
nious

## The Queen-like Closet. 327

nious, may leave out some, and put in others at pleasure.

A Bill of Fare for Gentlemens Houses of Lesser Quality, by which you may also know how to order any Family beneath another, which is very requisite.

### The First Course in Summer-season.

1. **A** Boiled Pike or Carp stewed.
2. A very fine Pudding boiled.
3. A Chine of Veal, and another of Mutton.
4. A Calves Head Pie.
5. A Leg of Mutton roasted whole.
6. A Couple of Capons, or a Pig, or a piece of roast Beef, or boiled Beef.
7. A Sallad, the best in season.

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### The Second Course to the same.

1. A Dish of fat Chickens roasted.
2. A cold Venison Pastty.
3. A Dish of fryed pasties.
4. A Joll of Fresh Salmon.
5. A couple of Lobsters.
6. A Dish of Tarts.
7. A Gammon of Bacon or dri'd Tongues.

After these are taken away, then  
serve in your Cheefe and Fruit.

*Note,* That this Bill of Fare is for  
Familiar Times.

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### A Bill of Fare for Gentlemen Houses at Familiar Times, in Winter Season.

#### The First Course

1. A Collar of Brawn.
2. A roasted Tongue and Udder.
3. A Leg of Pork boiled.

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4. A piece of roasted Beef.
5. A Venison Pastie or other Pie.
6. A Marrow Pudding.
7. A Goose, or Turkie, or Pig.
8. A Sallad of what's in season.

### The second Course to the same.

1. Two Joynts of Lamb roasted.
2. A Couple of Rabbits.
3. A Dish of wild Fowl or Larks.
4. A Goose or Turkie-pie cold.
5. A fryed Dish.
6. Sliced Venison cold.
7. A Dish of Tarts or Custards.
8. A Gammon of Bacon, or dried Tongues  
or both in one Dish.

When these are taken away, serve  
in your Cheese and Fruit as be-  
fore I have told you.

1. An Apple Pie buttered, or some Pan-  
cakes or Fritters.
2. A Dish of fryed Smelts.
3. A Dish of broyled Fish.
4. A Dish of buttered Crabs.
5. A Dish of Lobsters and Prawns.

*A Bill of Fare for Gentlemens  
Houses upon Fish-Days, and  
at Familiar Times.*

1. **A** Dish of buttered Eggs.
2. **A** An Almond Pudding buttered.
3. A Dish of Barrel Cod buttered.
4. A Sallad of what's in season.
5. A Dish of fresh Fish boiled.
6. A Dish of Eels spitchcockt.
7. An Oyster Pie or Herring Pie.
8. A Fricasie of Eels and Oysters.
9. A Carp Pie cold, or Lamprey Pie.

*The second Course to the same.*

1. An Apple-Pie buttered, or some Pancakes or Fritters.
2. A Dish of fryed Smelts.
3. A Dish of broyled Fish.
4. A Dish of buttered Crabs.
5. A Dish of Lobsters and Prawns.

6. A

## The Queen-like Closet. 331

6. A Joll of Sturgeon or fresh Salmon.
7. A Dish of Tarts or Custards.
8. A Dish of Anchovies or pickled Herring.

When these are taken away, serve in your  
Cheese and Fruit as before I have told  
you.

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Now

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**N**OW because I would have every one compleat who have a Desire to serve in Noble or Great Houses, I shall here shew them what their Office requires; And,

*First, For the Kitchen, because without that we shall look lean, and grow faint quickly.*

**T**He Cook, whether Man or Woman, ought to be very well skill'd in all manner of things both Fish and Flesh, also good at Pastry business, seasoning of all things, and knowing all kinds of Sauces, and pickling all manner of pickles, in making all manner of Meat-Jellies; also very frugal of their Lords or of their Masters Ladies or Mistresses purse, very saving

## The Queen-like Closet 333

cleanly and careful, obliging to all persons, kind to those under them, and willing to inform them, quiet in their Office, not swearing nor cursing, nor wrangling, but silently and ingeniously to do their Business, and neat and quick about it; they ought also to have a very good Fancy; such an one, whether Man or Woman, deserves the Title of a fit Cook.

### *For a Maid under such a Cook.*

**S**he ought to be of a quick and nimble Apprehension, neat and cleanly in her own habit, and then we need not doubt of it in her Office; not to dress her self, specially her Head, in the Kitchen, for that is abominable sluttish, but in her Chamber before she comes down, and that to be at a fit hour, that the fire may be made, and all things prepared for the Cook, against he or she comes in; she must not have a sharp Tongue, but humble, pleasing, and willing to learn; for ill words may growe blows from a Cook, their heads being always filled with the contrivance of their busi-



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business, which may cause them to be peevish and froward, if provoked to it; this Maid ought also to have a good Memory, and not to forget from one day to another, what should be done, not to leave any manner of thing foul at night, neither in the Kitchen nor Larders, to keep her Iron things and others clean scowred, and the Floor clean as well as places above them; not to sit up junketing and gigling with Fellows when she should be in Bed, such an one is a consumer of her Masters goods, and no better than a Thief; and besides, such Behaviour favoureth much of Levity. But such an one that will take the counsell have seriously given, will not only make her Superiors happy in a good Servant, but she will make her self happy also; for by her Industry she may come one day to be Mistress over others.

#### *Now to the Butler.*

**H**E ought to be Gentle and neat in his Habit, and in his Behaviour, courteous to all people, yet very saving of his Masters

## The Quern-like Closet. 335

Masters Goods, and to order himself in his Office as a faithful Steward, charge and do all things for the honour of his Master or Lady, not suffering their Wine or strong Drink to be devoured by ill Companies, nor the Small to be drawn out in waste, nor pieces of good Bread to lie to mould and spoil; he must keep his Vessels close stopped, and his Bottles sweet, his Cellars clean washed, and his Buttery clean, and his Bread-bins wholsom and sweet, his Knives whetted, his glasses clean wash'd, that there be no dimness upon them when they come to be used, all his plate clean and bright, his Table, Basket and Linnen very neat, he must be sure to have all things of Sauce ready which is for him to bring forth, that it may not be to be fetched when it is called for, as Oyl, Vinegar, Sugar, Salt, Mustard, Oranges and Limons, and also some Pepper; he must also be very neat & handy in laying the Clothes for the chief Table, and also the Side-boards, in laying his Napkins in several fashions, and pleating them, to set his Glasses, Plate, and Trencher-plates in order upon the Side-Boards, his Water-Glasses, Oranges or Limons; that he be careful to set the Salts on the Table, and to lay a Knife, Spoon and Fork at every

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every plate, that his Bread be clipped before he brings it in; that he ſet Drink warm in due time if the ſeaſon require, that he obſerves a fit time to ſet chairs or ſtooles, that he have his Ciſtern ready to ſerue Drink in; that none be ſpilt about the Room; to waſh the Glaſſes when any one hath drunk, and to wait diligently on them at the Table, not filling the Glaſſes too full, ſuch an one may call himſelf a Butler.

## To the Carver.

**I**F any Gentleman who attends the Table, be employed or commanded to carve upon any Fowl or Pig, or any thing elſe whatſoever, it is requiſite that he have a clean Napkin upon his Arm, and a Knife and Fork for his uſe; that he take that Diſh he ſhould Carve, from the Table, till he have made it ready for his Superiors to eat, and ſet it ſo handſomly to carve it, not touching of it ſo near as he can with his Fingers, but if he chance to ſet a Ware to do ſo, he ſhould ſtick his Fingers, but wipe them upon his Cloth, or his Napkin, which he muſt

## The Queen-like Closet. 337

for purpose ; for otherwise it is unhand-  
some and unmanerly ; the neatest Carvers  
never touch any Meat but with the Knife  
and Fork ; he must be very nimble lest the  
Meat cool too much, and when he hath  
done, return it to the Table again, putting  
away his Carving Napkin, and take a clean  
one to wait whithal ; he must be very  
Gentle and Gallant in his Habit, lest he be  
deemed unfit to attend such Persons.

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*To all other Men-Servants or Maid-  
Servants who commonly attend  
such Tables.*

**T**hey must all be neat and cleanly in  
their Habit, and keep their Heads  
dean kembered, always ready at the least  
Call and very attentive to hear any one at  
the Table, to set Chairs or Stools, and not  
to give any foul Napkin, but set that ev-  
ery one whom their Lord or Master is plea-  
sed to admit to their Table, have everything  
which is fit for them, and that they change  
their Plates when need shall be ; also that  
they observe the eyes of a Stranger whither they

Q

want

want, and not force them still to want because they are silent, because it is not very modest for Inferiours to speak aloud before there Betters; and it is more unfit they should want, since they have leave to eat and drink. They must wait diligently, and at a distance from the Table, not daring to lean on the Chairs for soiling them, or shewing Rudeness; for to lean on a Chair when they wait, is a particular favour shewn to any superior Servant, as the Chief Gentleman, or the Waiting Woman when she rises from the Table; they must not hold the Plates before their Mouths to be defiled with their Breath, nor touch them on the right side. When the Lord, Master, Lady, or Mistress shew that favour to drink to any Inferiour, and command them to fill for them to pledg them, it is not modesty for them to deny Strangers that favour, as commonly they do but to fulfill their Commands, or else they dishonour the Favour.

When any Dish is taken off the Table, they must not set it down for Dogs to eat, nor eat it themselves by the way, but haste into the Kitchen with it to the Cook, that he may see what is to be set away, and what to be kept hot for Servants; when all is taken away, and Thanks given, they must

## The Queen-like Closet. 337

The Butler out with those things which belong to him, that he may not lose his Dinner.

They must be carefull also to lay the Cloth for themselves, and see that nothing be wanting at the Table, and to call the rest of the Servants to Meals, whose Office was not to wait at the Table, then to sit down in a handsome manner, and to be courteous to every Stranger, especially the Servants of those Persons whom their Lord or Master hath a kindness for.

If any poor Body comes to ask an Alms, do not shut the Door against them rudely, but be modest and civil to them, and see if you can procure somewhat for them, and think with your selves, though you are now full fed, and well cloathed, and free from care, yet you know not what may be your condition another day: So much to Inferiour Servants.

Q 2

To

*To the Gentlewomen who have the  
Charge of the Sweet-meats, and such  
like Repasts.*

*Gentlewomen,*

**P**ERhaps you do already know what belongs to serving in fine Cream Cheeses, Jellies Leaches or Sweet-meats, or to set forth Banquets as well as I dō ; but (pardon me) I speak not to any knowing Person, but to the Ignorant, because they may not remain so ; besides really there are new Modes come up now adays for eating and drinking, as well as for Clothes, and the most knowing of you all may perhaps find somewhat here which you have not allready seen ; and for the Ignorant I am sure they may ground themselves very well from hence in many accomplishments, and truly I have taken this pains to impart these things for the general good of my Country, as well as my own, and have done it with the more willingness, since I find so many Gentlewomen forced to serve whose Parents and Friends have been impoverished by the great Calamities, viz. the late Wars.

Plague.

## The Queen-like Closet. 341

Plague, and Fire and to see what mean Places they are forced to be in, because they want Accomplishments for better

I am blamed by many for divulging these Secrets, and again commended by others for my Love and Charity in so doing: but however I am better satisfied with imparting them, then to let them die with me; and if I do not live to have the comfort of your thanks, yet I hope it will cause you to speak well of me when I am dead: The Books which before this I have caused to be put in Print, found so good an acceptance, as that I shall go on in imparting what I yet have, so fast as I can.

Now to begin with the Ordering those things named to you:

If it be but a private Dinner or Supper in a Noble House, where they have none to honour above themselves, I presume it may be thus:

In Summer time, when the Meat is all taken away, you may present your several sorts of Cream Cheeses; One Meal one Dish of Cream of one sort, the next of another; one or two Scollop Dishes with several sorts of fruit, which if it be small Fruit, as Raspes or Strawberies, they must be first washed in Wine in a Dish or Basen, and

Q 3

taken.



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taken up between two Spoons, that you touch them not.

With them you may serve three or four small dishes also with Sweet-meats, such as are most in season, with Vine Leaves and Flowers between the Dishes and the Plates, two wet Sweet-meats, and two dry, two of one colour, and two of another, or all of several colours.

Also a Dish of Jellies of several colours in one Dish, if such be required.

If any be left, you may melt them again, and put them into lesser Glasses, and they will be for another time :

If any dry ones be left, they are soon put into the Boxes again.

If any persons come in the Afternoon if no greater, or so great as the Person who entertain them, then you may present one or two dishes of Cream only, and a white Sillibub, or other, with about four Dishes of Sweet-meates served in, in like manner as at Dinner, with dishes of Fruit, and some kind of Wine of your own making. At Evenings, especially on Fasting Days at Night, it is fit to present some pretty kind of Creams, contrary from those at Dinner or instead of them some Possets, or other fine Spoon Meats, which may be pleasant

## The Queen-like Closet. 341

to the taste, with some wet and dry Sweet-meats, and some of your fine Drinks, what may be most pleasing.

At a Feast, you may present these things following.

So soon as the Meat is quite taken away, have in readinesse your Cream Cheeses of several sorts and of several Colours upon a Salver, then some fresh Cheese with Wine and Sugar, another Dish of Clouted Cream, and a Noch with Cabbage Cream of several Colours like a Cabbage; then all sorts of Fruits in season, set forth as followeth.

First, you must have a large Salver made of light kind of Wood, that it may not be too heavy for the Servitor to carry, it must be painted over, and large enough to hold six Plates round about, and one larger one in the middle, there must be places made in it to set the Plates in, that they may be very fast and sure from sliding, and that in the middle the seat must be much higher then all the rest, because that is most gracefull; your Plates must not be so broad as the Trencher Plates at Meat, and should be either of Silver or China.

Set your Plates fast, then fill every one with several sorts of Fruits, and the biggest

Q 4

• sort

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fort in the middle, you must lay them in very good order, and pile them up till one more will not lie; then stick them with little green Sprigs and fine Flowers, such as you fancy best; then serve in another such Salver, with Plates piled up with all manner of Sweet-meats, the wet sweet-meats round about, and the dry in the middle, your wet Sweet-meats must be in little glasses that you may set the more on, and between every two glasses another above the first of all, and one on the top of them all; you must put of all sorts of dried Sweet-meats in the middle Plate, first your biggest and then your lesser, till you can lay no more; then stick them all with Flowers and serve them: and in the Basin of Water you send in to wash the Hands or Fingers of Noble Persons, you must put in some Orange Flower Water, which is very rare and very pleasant.

In Winter you must alter, as to the season, but serve all in this manner; and then dried Fruits will also be very acceptable; as dried Peares and Pippins, Candied Oranges and Limons, Citrons and Eringoes, Blanched Almonds, Prunels, Figs, Raisins Pistachoes and Blanched Walnuts.

FINIS.

# The Contents.



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*Cordier*

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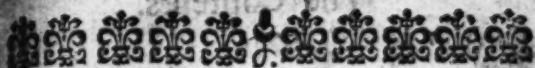
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**H**asty Pudding.

Hasty Pudding.

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**N**Ow good Readers, here are three hundred and ten choise Receipts added for a Second Part of the *Queen like Closet*, and you may, I am sure, make many more of them if you observe how many I have taught in one; if I had not taken that course

course, only for brevity  
fake, and that it  
might not be tedious  
and impertinent to  
you, I might have en-  
larged this Volume  
very much.

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Diseases incident to the Lungs, Colds new  
and old, Hoarsness, Shortness of Breath, and  
Stuffings of the Stomach, also a sovereign  
Antidote against the Plague and all other  
contagious Diseases,

The famous Spirit of Salt of the World  
well known for a sovereign Remedy against  
most Diseases. Truly and only prepared  
by *Constantine Rhodocanaces*, Grecian, one  
of his Majesties Chymists.

Mr. Lownes's Disphoretick and Diu  
: all passing by Sweet and Urine  
the Pill being composed of Simples of a  
very powerful operation purged from their  
acids and malignant quality by an exact  
method of long preparation, is by it  
made so amiable to Nature, that it hath  
been found by ample experience to be  
useful in curing all common Diseases.

A  
SUPPLEMENT  
TO THE  
QUEEN-LIKE  
CLOSET,  
OR  
A LITTLE  
OF  
EVERYTHING.

PRESENTED

To all Ingenious Ladies,  
and Gentlewomen,

---

By *HANNAH WOOLLEY.*

---

LONDON,

Printed for *R. Chiswel* at the *Rose* and  
*Crown* in *S. Paul's Church-yard*, and  
*T. Sawbridge* at the *Three Flowers-de-*  
*Luce* in *Little-Britain*, 1680.



SUPPLEMENT

TO THE

GREEN-LIKE

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OR

A LITTLE

OF

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To all Ingenious Ladies,  
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By HANNAH INCHURCH.

LONDON.

Printed for R. Chiswell in the Strand  
Groom in St. Paul's Church-yard  
F. and J. Smith in the Strand  
Lane in Little Britain, 1733.

To all Ingenious

Ladies and Gentlewomen.

**L**ADIES, The last I sent unto your view,  
The Queen-like Closset, I presented you;  
And in it such rare Secrets I may say,  
In no Book you will find (though read you may)  
Twelve years past since first in print I came  
For my Countries good, than to get fame.  
My study was to impart to others free,  
That God and Nature hath informed me.  
I must not hide that Talent God me gave,  
Means I am others a share should have  
To practice what I teach; if pains they'll take,  
Rewards for all my care they will me make.  
From so Ingenuity I'll be,  
That Ladies shall command all Arts from me;  
Nothing from them I'll hide that's in my heart,  
To wait on them I think it is my part,  
To confirm to them what I have writ,  
With no Censures, 'mongst them that have Wit.

If any one that Honour will me give,  
To see me in the place where I do live,  
I will them satisfie in every thing  
That they desire, and vindication bring  
Unto my self, who have been much abus'd  
By a late printed Book, my Name there us'd:  
I was far distant when they printed it,  
Therefore that Book to own I think not fit.  
To boast, to brag, tell stories in my praise,  
That's not the way (I know) my Fame to raise,  
Nor shall I borrow any Pen or Wit  
(Innocence will hide what faults I do commit.)  
My true intent is for to serve you all;  
To Work, to Write, to come when you do call.  
Nor would I seem as dead while I do live,  
No commendation to me would that give;  
Nor like the idle Drone my time to pass,  
But as the Bee, suck Honey from Flower and Grass,  
The Quintessence of what I have I send;  
Accept it really, as I intend,  
For to accomplish those who want the skill,  
Their Tables to adorn and Closets fill.  
To those of riper Judgment I submit.  
To commend, or to censure what I've writ.  
Thus Ladies, I take leave, desiring still,  
Your pleasures and your fancies to fulfil.

H. W.



TO THE  
READER.

**Y**OU find in my former Books Instructions, for *Cookery*, *Preserving*, *Rare Waters*, both *Cordial* and *pleasant*; *Cakes*, *Fellies*; several excellent Remedies for those in *Consumptions*, and for the *Stone*.

I shall now give you some Directions for washing *Black*, and *White Sarsnets*, or *Coloured Silks*; washing of *Points*, *Laces*, or the like; starching of *Tiffanies*, making clean *Plate*, cleaning of *Gold* and

: To the Reader.

and *Silver Lace*, washing *Silk Stockings*, adorning of *Closets* with several pretty *Fancies*; things excellent to keep the *Hands* white, and *Face* and *Eyes* clear; how to make *Transparent Work*, and the *Colours* thereto belonging; also *Puff Work*: Some more *Receipts* for *Preserving* and *Cookery*: Some *Remedies* for such *Ailments* as are incident to all *People*; as *Corns*, *Sore Eyes*, *Cut Fingers*, *Bruises*, *Bleeding at Nose*; all these you may help, by my *Directions*, with a small matter of *Cost*; whereas else, you may be at a great *Charge* and long *Trouble*, and perhaps endanger your *Eyes*, or *Limbs*. I shall give you none, but such things as I have had many years *Experience* of, with good success. I praise God.

As you dare confide in me, I pray make use of them: I hope you will not fear, since what I have

## To the Reader.

are already imparted hath been  
found true, and hath benefited  
many. Some are of that mind, that  
they value nothing but what is,  
or fetcht, *Dear bought*, or *Hard to*  
*be had*, and will rather prize those  
things which are kept Secret,  
though if known, are but simple:  
And such are apt to flight what is  
made known to them, not regard-  
ing the reality of the Friend who  
first impart it to them, meerly  
out of their Good-will, and to  
save their Purfes. Such is the va-  
nity of this wicked World, that  
whatsoever one doth out of a sin-  
cere and Christian-like mind;  
yet it is flighted. I may compare  
it to those words in the Gospel,  
which says, *Cast not Pearl before*  
*swine*. And, if *Galen*, and *Hippo-*  
*crates* and *Paracelsus* were alive,  
or any of the Wisest Philosophers,  
had should declare in Writing all  
their

## To the Reader

their Skill, and lay those Writings down to the view of every Eye; not one in ten would believe. For my part I am of that mind, never to condemn any Man till I prove it false; nor publicly to commend any thing, till I find it good. You may believe me, if you please; and as you find the Truth, so trust me.

I have been *Physician* and *Chirurgian* in my own House to many, and also to many of my Neighbours, eight or ten Miles round. I think it not amiss to recite some of those Cures I have done, the Places, where I have done them, and upon whom; but cannot particularly tell you with what, where the Cure is difficult; because there is in those cases a good Judgment required; and I use those things in those Cases which are not Common Receipts, which may as well Kill, as Cure; but such things as I

find

8A

find

## *To the Reader.*

proper to take away the  
Cause of the Distemper; Experi-  
ence with much Reading must give  
understanding. I dare not  
therefore adventure to teach, but  
only those things wherein People  
cannot easily Erre, and by which  
they may recieve good.

For the rest of what I have  
spoken, and for many other things  
which I cannot in few words relate,  
any person will come to me, I  
will satisfie them to their contents  
and be

*Their Freind,*

*and Servant,*

**H. Woolley.**

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The



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To wash black Sarsnets, Silk-stockings, and  
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To get spots of Ink out of any linnen Cloth,

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Also, greasie Spots, out of Silk, Stuff, or Cloth,

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\_\_\_\_\_

1. *Journal of the American Medical Association*, 2000; 284: 1012-1016.



## 2 A Supplement to the

stone, and keep them all the time from the Air, for that will spoil them,

Then make your starch of a reasonable thickness, and blew it according to your liking, and to a quarter of a pound of Starch, put as much Allom as an Hafe Nut; boyl it very well and strain it, and while it is hot, wet your Tiffanies with it very well, and lay them in a Cloth to keep them from drying, then wash your hands clean and dry them, then hold your Tiffanies to a good fire till they be throughly hot, then clap them and rub them between your hands from the fire till you see they be very clear, then shape them by a piece of Paper cut out by them before they were washed, and iron them with a good hot Iron, and they will look glossie like new Tiffany.

Thus you may starch Lawns, but observe to iron them on the wrong side, and upon a Cloth wetted and wrung out again. Sometimes (if you please) instead of Starch you may lay Gum-Arabick in water, and when it is dissolved, wet your Lawns in that instead of Starch, and hold them to the fire as before directed, washing them and rubbing them till they be very clear.

## *Starch the Cloths.*

### *To make clean Points or Laces.*

Take white Bread of half a day old, cut it in the middle, and pare the rind round the edge, so that you may not hurt your Points when you rub them, lay them on a Table upon a clean cloth, and rub them very well with the Bread all over, then take a clean brush and rub over the Bread very hard till you think you have rubbed it very clean, then take your Point or Lace shake the Bread clean off, then brush very well from the Bread, and take a linnen Cloth and gently flap it over, thus you may get the soil off, from Satten, Tabby, Taffery, or any Coarced Silk; provided it be not greazy, or too much soiled.

### *To wash and starch Points.*

Take your Points and put them into a tub, then make a strong ladder with best Soap you can get, then dip in that ladder and soundly rub each Point on both sides, so do till you

### 4 3 Supplement to the

have washed it in four ladders, then wash it in fair water alone, then with Blew water; and when you have so done, take Starch made thin with Water, and with your brush on the wrong side wash it over with it, so let it dry: then lay your upon a Table, and with an Ivory bod made for the purpose run into every close and narrow part of it, to open betwixt the gimp or over-cast, likewise into every llet hole to open them.

For the Laces after you have pulled them out well with your hands, you must iron them on the wrong side.

Let your water be warm where you make your ladder.

When you take them out of the water Iron them on the wrong side: let the water be too blew with which you wash them.

#### *To wash White Sarsnets.*

Lay them very smooth and stretch upon a Board, and if there be any dark spots soap them a little, then take a hard brush and soap it well, then dip the brush in water, and with it make a very thick ladder, then take the board

## Queen-like Closet.

Wash your Sarfnet well, the right way of  
Sarfnet side-waies of the brush, and  
when you have washed one side well,  
wash it and wash the other.  
Then have a cleane ladder scalding hot,  
cast your Floods in double into it,  
cover it, and still as fast as you wash  
cast them into that; you must give  
three good washes upon the board,  
after the first ladder let the other be  
hot, and cast them in a scald every  
time; then take up a Scalding Iron-ladder,  
which put some Gum-Arabick  
steeped before in water, and some smalt  
slew it a little; let them lie doubled up  
that, close covered for one hour; when  
you come to take them out, be sure you  
wash them very well all over, and then fold  
them up to a very little compass, and  
squeeze them smooth betwixt your hands,  
smoak them over Brimstone, then  
wash them between your hands every way  
they be little more than half dry, then  
wash them with good hot Irons the  
same way you did wash them, and upon  
the right side of the Sarfnet.

## **A Supplement to the**

### **To wash Coloured Silk,**

They are done the same way with the White, only there must be no blew, nor smoking over brimstone.

### **To wash Black Sarsnets,**

They are washed the very same way with the other, only wrinled in Strong Beer cold, without any Gum, and iron upon the wrong side, and on a Woollen Cloth.

### **To wash Silk Stockings,**

Make a good Strong ladder with Some and pretty hot, then lay your Stockings on a Table, and take a piece of Cloth as the Sea-men uses for their Sails, double it up and rub them soundly with it, turn them first on one side and then on the other, till they have past through three ladders, then wrinse them well, hang them to dry with the wrong side outward; and when they are near dry pluck them out with your hands, smooth them with an Iron on the wrong side.

*To make clean Gold and Silver Lace.*

Take the Lace off from your garment, and lay it upon a Table, and with a brush rub it all over very well with burnt Al-  
 um beaten fine, till you find it to become  
 the right colour; then shake it very  
 well, and wipe it very well with a clean  
 Linen Cloth often times over.

*To get spots of Ink out of any Linen  
 Cloth.*

Before that you suffer it to be washed,  
 lay it all night in Urine, the next day rub  
 the spots in the Urine, as if you were  
 writing in water, then lay it in more U-  
 rine another night, and then rub it again,  
 so do till you find they be quite out.

*To get the stains of Fruit out of any Lin-  
 en Cloth.*

Take them before they are washed, and  
 with a little Butter rub every spot very  
 well, then let the Cloth lye in scalding  
 Milk a while, and when it is a little  
 cooled rub the Spotted places in the Milk  
 till you see they are quite out, and then  
 wash it in Water and Soap.

## 2 A Supplement to the

*To take out any greasie spots out of Salt  
Stuff, or Cloth.*

Take a linnen rag and wet it very well  
in fair water, then with a pair of tongs  
put a live Sea-coal or Wood-coal upon  
the wet rag, and hastily close the rest of  
the rag about the coal, and presently lay  
it upon the greasie spot while it is smok-  
ing hot; and when you do perceive it to  
be cool do so again, and so do till you  
find they are quite taken out.

### *To make clean Plate.*

Wash your Plate first in Soap-suds and  
dry it, then if there be any spots, rub them  
out with Salt and Vinegar.

Then when you have so done anoint  
your Plate all over with Vinegar and  
Chalk,, and lay it in the Sun or before the  
fire to dry, then rub it off with warm  
clean linnen Cloths very well, and it will  
look like new.

### *To keep the Hair clean, and to preserve it.*

Take two handfuls of Rosemary, and  
boil it softly in a quart of spring water  
till it comes to a pint, and let it be cool.

the while then strain it out and keep  
every Morning when you Comb your  
dip a sponge in this water and rub up  
Hair, and it will keep it clean and  
serve it, for it is very good for the  
and will dry up Rheum.

*To wash the Face.*

There is no better thing to wash the face  
to keep it smooth and to scour it  
than to wash it every night with  
Linday, wherein you have steeped a little  
powder of Brimstone, and the next day  
use it only with a Cloth.

*To make a Salve for the Lips.*

Take two ounces of white Bees-wax:  
Melt it thin, then melt it over the fire  
two ounces or more of pure Sallad  
and a little white Sugar-Candy, and  
you see that it is well incorporated  
off the fire, and let it stand till it be  
Then set the skillet on the fire again  
the bottom is warm, and so turn it out.  
your Lips or sore Nose, or sore  
with this, and it will heal.



*To keep the Teeth clean and sound.*

Take common white Salt one ounce as much of Cuttle-bone beat them together, and rub your Teeth with it every Morning, and then wash them with fair water.

I have spoken enough concerning your Cloaths, and Face and Hands now I will give you direction for to be your own Chyrurgeons and Physicians, unless the case be desperate: but before I begin to teach, be pleased to take notice of what Cures I have done, that you may be assured of my ability.

**F**irst, take notice that my Mother and my Elder Sisters were very well skilled in Physick and Chyrurgery, from whom I learned a little, and at the age of seventeen Had the fortune to be married to a Noble Lady in this Kingdom, which was at twenty four years (those seven years I was with her finding my genius, and being of a reasonable temper to do good amongst poor Neighbours, I had her command to buy what Ingredients

required to make Balsoms, Salves,  
Uniments, Waters, for Wounds, Oyls,  
Caudals and the like; besides she pro-  
vided such knowledg for me from her  
Physicians and Chirurgians (who were  
the best that all England could afford)  
she also bought many Books for me to  
read, that in short time, with the help of  
the Worthy men before mentioned, I  
became a Practitioner; and did be-  
gin with Cut-fingers, Bruises, Aches, A-  
gones, Head-ach, Bleeding at the Nose,  
Whitloes on the Fingers, Sore  
Throats, Drawing of Blisters, Burnings,  
Rheumatism, and any thing which is com-  
monly incident; and in all those Cases  
God was pleased to give me good suc-  
cess.

When I was about the age of two and  
twenty years, I was sent by this Noble  
Countess to a Woman in hard labour of  
many months, who being quite wearied out with  
her pains, she fell into strong Convulsion  
which greatly endangered both her  
self and the Child, but by Gods help  
and the Remedies which I gave her caused  
the pain to cease, and a safe Delivery  
followed.

When

When I was Married to Mr. *Woolley* we lived together at *Newport Pond* in *Essex* near *Saffron Walden* seven years, my Husband having been Master of the Free-School fourteen years before, we having many Boarders my skill was often exercised amongst them, for oftentimes they got mishaps when they were playing, and oftentimes fell into distempers, as *Agues*, *Fevers*, *Ameazles*, *Small-Pox*, *Consumptions*, and many other Diseases, in all which, unless they were desperately ill, their Parents trusted me without the help of any Physician or Chirurgeon: likewise the Neighbours in eight or ten miles round came to me for Cure.

A Woman who had had a fore-Leg and twenty years I quite Cured.

Another being kicked by a Churill-Husband on her Leg, so that a Vein was burst, whereby she lost at the least a pound of Blood, I stayed the Blood and cured her Leg.

A young Maid as she was cutting Sticks with an Ax, by chance cut her Leg sorely, she having long time been afflicted with the Green-sickness and Dropsie, I not only Cured her Leg, but also her Distempers at the same time.

A Gentleman having got a bruise on his Leg by the lash of a Whip, and being in a desperate condition with it, so that he was in danger of his life, I in a convenient time did Cure.

Many of the Convulsion-fits, and Ricks among Children I did Cure.

One being bitten with a Mad-Dog, I in a very short time did Cure him.

Several Woman who had sore Breasts and sore Nipples, I Cured.

Many who had violent fits of the Stone I eased them.

A man being much bruised with the fall of a Cart upon him, I Cured.

One being much bruised by Rogues beating him on the way, and after they had beaten him down, kicked him on one side of his Head, so that his Ear was swollen you could see no shape it had, and which fell into a Feaver; I, by Gods help did Cure.

A Woman who for divers Months had a very great Flux upon her, I speedily Cured.

A man lying sick of the Meazles, and being all struck in, so that it was thought he could not possibly have lived, I gave him a Cordial which brought them forth again and recovered him.

A Child of a year old being taken with the Shaking Palfie, I Cured.

A Man having a Pitch-fork run into the Corner of his Eye, I Cured.

A Woman having a Stick run into the Corner of her Eye, I Cured.

A little Boy falling from a Bridge into a little River, cut his Head so with a stone, that while I had it in Cure there came forth a sliver of the skull; I Cured.

A Man taken suddenly with an Apoplex, as he walked the Street, his Neighbours taking him into a House, and as they thought he was quite dead, I being called unto him, chanced to come full when they had taken the Pillow from his Head, and were going to strip him, but I caused him to be set upright, and his mouth to be open by force, then did I give him something out of a little glass, and caused him to be rubbed and chaffed, and Air to be given him, so that in a little time he came to himself and knew every one: He lived about ten hours after, and gave God and me thanks, that he was not taken away in that condition, but gave him sense to make his Peace with God and to order what he had left to Do with.

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## Queen-like Closet

to send for a Physician, which he who did approve of what I had done, but could not save his life.

A Woman being struck with a staff upon the Lip, so that it was cut asunder with the blow: I in short time Cured.

Many I did Cure in that Town, which were burned with Fire, and some scalded, and none of them had a Scar.

A Girl about twelve years of Age being taken with a Lethargy, and after I brought her out of it she fell into strong and strange Convulsion-fits, which in few weeks I did perfectly Cure.

After these Seven years were past, we went at Hackney, near London, where we had above threescore Boarders, and there had many more Trials for my Skill both at home and abroad.

I Cured my own Son of an Impostume in the Head, and of a deep Consumption, after the Physicians had given him over.

I Cured a Woman of Threescore years old, who had lyeen Bed-ridden half year of a Tympany, and was not able to help her self: This Cure I did in about

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## 10. A Supplement to the

I Cured a Man, servant to a Gentleman, who had a fore Leg by a fall from an high place, and it was grown so dangerous, that it was thought incurable.

I Cured a Bricklayer who had a fore Leg by the fall of Timber, and because he was poor his Chirurgion gave it over.

I Cured a Shoe-maker of a fore Leg, who had spent three pound on it before he came to me.

I Cured a poor Woman of a fore Leg, who was advised by a Chirurgion to have it cut off.

A Cancer in the Nose I have Cured.

Cankers in the Mouth and Throat.

The Green-sickness in many, Dropsies, Jaundies, Scurvey, Scatrical Gripes, the Gout, Vomiting and Loosness.

And for the Palsie, whether Dead or Shaking, I am sure none can give better Remedies, nor know it better than I do, having bought my Experience at a dear rate; there is none who have been more afflicted with it than my self, and (I humbly bless God for it) there is no Person more free from it than my self, nor from any other Disease, and that very much, I being now in my two and sixtieth year.

Much more I could say, but I think  
need not; for they who do believe any  
thing I write, will, I hope, have confi-  
dence to make use of these Receipts I  
shall give them without any fear. It is  
altogether as necessary that you should  
know how to keep your Bodies in health,  
to preserve your Eye-sight and your  
limbs, as it is to Feed or Cloath your  
self. Therefore the more fully to accom-  
pany you; let me perswade you not to  
doubt, but to value what I shall teach, and  
to God the glory; who out of so mean  
things as I shall name, he should, of his  
goodness to us, create in them so great a  
virtue. I do not attribute any thing but  
to his alone power and give him praise  
when he pleaseth to make me an Instru-  
ment of doing good.



which is used for the cure of the

*For any Ague whatever.*

**T**ake of the dried leaves of Laurel which is esteemed in Gardens Take of the fine powder thereof as much as will lye upon a sixpence by heap, mix it with any liquid thing, and take it one hour or two before the fit comes; do this three times and go to bed, and keep warm.

The best thing to give it in is Treacle-water, Cardus-water, or Dragon-water.

*For the falling Sickness.*

Take a live Mole, and cut the throat of it into a Glass of White-wine, and presently give it to the party to drink at the New and Full of the Moon (*viz.*) the day before the New, the day of the New, and the day after, and so at the Full.

This will Cure absolutely, if the Party be not above forty years of Age.

For an extreame Rheum falling from the Head.

Take some *Lucatelia* Balsom, and read it thin upon the smooth sides of Sage leaves, take five or six of these leaves with the other side downward upon a few embers of Wood Coals, and let the smoak through a paper tunnel to your mouth; thus do every morning till you find a Cure.

For Worms a miraculous Cure.

Let the party drink their own Water with a little *Methridae* mingled therein, three dayes together in the morning fasting, and walk after it.

A most excellent Oyntment for all manner of swellings and sores, and for the Kings Evil, it will dissolve it if it be to be dissolved, it will both break and heal; it is good also for sore Eyes if anointed therewith.

Take one pint of the juyce of *Cellon*, and boil it in one pound and half new Butter never salted, till you may by your judgement think it to be enough.

so

so keep it in a Gally-pot for your use, and when you apply it let it be warm, and bath the place well, if it be not broken, but if it be broken, then dip fine Linnen Cloths in it and lay on twice in the day anoint sore Eyes gently with a Feather every night till they are well.

*A most excellent Balsom for Wounds.*

Take a pint of the purest sallad Oyl and put to it four ounces of common Brimstone beaten fine, and and set it in the Sun for three weeks or more before you use it.

If the wound be inflamed, spread some conserve of Red-roses upon a Linnen Cloth, and lay it on over night, the next Morning bath it well with Brandy, and then lay on this Balsom with a Feather warm, use the Conserve of Roses till you find the Inflammation to be quite gone, and if you perceive proud flesh to grow in the Wound, then lay in a little burnt Allom after you have washed it, before you lay on the Balsom.

Conserve of Red-roses is also very good to lay upon inflamed Eyes, moistened first with a few drops of Plantain

Water

Water, and then spread upon Lawn, and  
laid on the Eye-lids with a Lawn be-  
tween, bind it on all night, and the next  
day wash it off with a little Red-rose  
water, and a little White sugar Candy.

*A Cancer in the Breast; or to Cure sore  
Eyes.*

There is no better thing in the World  
to take inwardly Sows or Wood-  
gall, in this manner following.

Take about fix score of them alive;  
wash them in a little White-wine,  
then bruise them well in a Porringer  
with the back of a Spoon, then pour in  
some clean White-wine into them, and  
squeeze the juce of them into a quart of  
Whitewine or Ale, but Whitewine is bet-  
ter, keep it in a Glass-bottle; and every  
morning fasting, and at four of the Clock  
in the Afternoon drink one quarter of a  
pint of it, so long as you find you need it.  
Then take a quart of Spring-water that  
is in the East, and boyl therein two  
handfulls of red-Sage till half your water  
is consumed, then strain it out and put  
in a little Roch-Allom, and then some  
sage, heat them together over the fire,  
then put it in a Glass for your use:  
lay

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lay nothing to your Breast, but lay  
Cloths dipped in some of this Sage-wine  
warmed, Morning and Evening. It is the  
Wood-lice which doth the Cure. For my  
Drink which is made of them, especially  
if it be in White-wine, doth not only  
Cure a Cancer in the Breast, but also for  
Eyes, Scurvy, drowsiness in the Brain,  
Convulsion-fits in Children or in Old  
people, or any manner of Obstruction  
for they will carry out all evil and vici-  
ous Humours out of the Body.

### *For any Spots in the Face.*

Take a piece of the After-birth of a  
Womans first Child, and rub your face  
with it over night, the next morning wash  
it off with a little new Milk warmed from  
the Cow; do so three or four times and it  
will help.

### *To cure one who pisseth their Bal.*

Take of the After-birth of a Woman  
and dry it in an Oven, and beat it to  
powder, and give as much as will lay on  
the tippe in a little Wine or Syrup  
week together every Morning  
and nothing is better.

Madness, and for fumes in the Head.

Rub the soles of the Feet with the Spirit  
Brandy every night, and apply the Herb  
same, bruised with a little Nutmeg  
White-wine Vinegar to the Temples;  
will ease pain in the Head, and cause  
Easy to sleep.

For pain in the Bays,  
Anoint the place grieved with Dogs  
fat every night by the fire, and wear  
cut out of a Beers skin in their Shoes  
every day, and their pain will be gone.

For the Leprosie; or any other Venemous  
Humour

Swallow every twelve hours a bullet of  
and still as you voyd one wash it in  
water, and at the due hour swallow  
again, continue doing this a long time  
it will Cure.

To kill Rats.

A Sponge in Butter and hang it by  
long, and the Rats will forsake the

To

*To Cure a Horse of a Cold, though he had it never so long a time.*

Take two new laid Eggs, put them into an Earthen-pot, and then put in much Whitewine Venegar as will cover them, then cover them close and put them into a Horse-dunghill and cover over with the dung, so let it stand twelve hours, then pour it down the Horse's throat shels and all, and gallop him after it, and Gloath him very warm, before you give it him three or four times but there must be a day between each time.

*For a Cow that Stales blood.*

Take a good handfull of the Herbe called Peruwinkle and bruise it, add to it a quart of Ale till it come to a froth, then strain it and give it her to drink do so three times. Peruwinkle has also an excellent vertue to stanch bleeding at the Nose in Christians if it be made into a garland and hung about the Neck.

*An excellent Medicine for the Gout.*

Take Stone-pitch three drams, pound  
to dust, and set it over the fire, Venice  
resin so much as being mingled  
with the Pitch, will make it spread when  
the Pitch is cold; the best Turmeric, 5 or  
6 Grains beaten to powder, Letharge of  
Honey half an ounce; mix all these toge-  
ther when you have warmed the Pitch,  
and work them together that all may  
become one Substance, and use it for your  
Gout, following the Gout as it shall  
move.

*For the Hot Gout,*

*A most admirable Medicine.*

Take the Bones of a Horses Legs  
cut them, and take the Marrow out of  
them, and wash it clean; it must be the  
best Marrow, wash the Bones also,  
and put both the Marrow and them into  
a pottle with Running-water, and set  
it on a boyling, scim off the first rising  
that will be froth, then scim of all  
that ariseth and save it, as you

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do



do the Neats-foot Oyl; then take of Hyssop, Time, Camomile, Rosemary, and the leaves of red Sage (of all) the quantity of a handful, and when you have got as much Oil as you can, then boil the Herbs in it for a quarter of an hour, then strain it and keep it in a Gally-pot or Glass, the quantity of a Small Nut will go a great way; you must strip the Rosemary and Time upwards, and be sure you put in none of the stalks; put in as much Southernwood-tops and of Lavender-Cotton, as you did of each of the other Herbs; and boil them with the other, keep it well from the Air.

*An excellent Glistre to Cool and Bind.*

Take a quart of new Milk, and a handful of Knot-grass, as much of Bramble as much of small Plantain; boil these together in the Milk, then strain it and put in six penny weight of Bolearmoniac and administer it bloud-warm.

For the running Gout, or any hot Tumor.

Take Mallows, Violet leaves, Marsh-  
mallows, Mellor, of each two handfuls,  
seeds beaten two ounces, crumbs of  
bread as much; boil these in Milk and  
make a Poultice therewith; then put into  
a little Oil of Roses, and apply it to  
the grieved place very warm twice a  
day.

For a Deafness which is caused by the  
stoppage of the Ears by Wax.

If it hath been long, then drop into  
the Ear a little of Bitter-Almonds warm-  
ed a week together every Night; when  
the Patient is in Bed then rake a little  
linen Sack, with as much of the best  
Aniseed-water; and seringe the  
Ears with it once a day for three days  
together, and keep them stopped with  
Wool. If they have been deaf but  
a little while, then the Wine with the  
Aniseed-water will be sufficient, without  
Oil of Almonds.

*For the falling down of the Mother.*

Take Smiths Water and Oaken leaves or the Bark of Oak, and boil them well in a Pewter dish close covered, then strain it through a Cloth; wet Cloths therein and apply them hot two or three times in a Night when you go to Bed. Thus do for a week together, and keep your self warm in the day time.

*A most excellent Plaister for the Gout wherewith a Gentleman as I knew was Cured after all the Chirurgeons had given him over.*

Take half a pound of un-wrought Wax, half a pound of Rosin, one ounce of Clove-benum, four ounces of Letharge of Gold, three quarters of a pound of White-Linseed finely beaten and searced; then take a pound of Neats-foot Oil, set it on the fire with the Wax and Rosin, and when it is melted, put thereto the other powders, and stir it fast with a stick till you find it be enough so make it up in Rolls, and keep it for use, and when you feel any pain apply it upon linnen.

the biting of a Mad-dog, taught by  
Doctor Mathias.

Take of Rue, of Garlick, of scraped  
Butter, of each two ounces, of Venice-  
treacle one ounce, of Muscadine one quart;  
put all these into it, stop it close and boil  
in a Kettle of water for the space of two  
hours, then poure off the clearest, and  
apply some of the dregs to the place bitten,  
and give the Patient two spoonfuls to  
drink of the Liquor; Morning and E-  
vening for nine days together. This never  
killed Man nor Beast.

*To make Oyl of Charity.*

Take Rosemary, Sage, Lavender, Ca-  
mille, the lesser Valerian, of each one  
pound; cut them small and put them  
in Oyl-Olive, let it be very thick with  
the Herbs, let it infuse seven days in the  
Oyl, then take the Glass wherein they  
were, and wind about the bottom a little  
cotton, and set it into a Kettle of seething  
water, and let it stand two hours; then  
strain it out and put in Herbs, and do as  
before, so do three times, then put in  
Valerian alone and do as before, then

Strain it and let the Oyl settle: keep the clearest for Christians, and the ground and Herbs for Beasts.

*The Vertues.*

It healeth green-Wounds and Bruises (if inwardly:). Take a spoonfull of the clearest Oil in a little warm Potser-drink and go to Bed and sweat after it. It cureth the Tooth-ach if it comes of a cold Rheum, dipping Clothes in it and lay to the Cheek. It is good for all Aches that come of Cold. It is good for Deafness if it be dropped into the Ear warm, if first the head be carefully opened with the Steam of red-Sage and Milk-boiled together. It will also Cure or knit together a brcken Rib.

*To Cure a Tympany. Proved by me.*

Take Shell-Snails, crack their Shells and take them off, then put the Snails into a Cullender for a little while to drain, then heat them in a Wooden-Bowl, or Mortar till you find they are well beaten, then warm it a little in a stone-Pan and spread it upon Sheeps-leather, and lay it all over the Belly when the Party goes to Bed and bind it on: the next Morning take it off, and lay instead thereof a warm Cloth. Thus do three Nights together.

To make the Black water, to cure a Thistlow Woolf; Noli me tangere; or any Tetter or Scald; or any other Sores.

Take the fattest Wool about the Cod of a sheep, dry it in an Oven after Houhold-Bread is drawn; then beat it into fine powder; put to it a sufficient quantity of white Rose-Water, with a little Mercury sublimate, and so apply it to the pained places, by wetting linnen Rags and lay it on warm.

A most excellent Diet-drink for any Disease, caused by Sharp or foul Humours.

Take Sassa-parilla 4 ounces, Sassafras-wood 4 ounces, and China-root 1 ounce, 4 handfuls of Egrimony, 4 handfuls of Coles-foot, 4 handfuls of Scabious, 2 penny worth of Marsh-Mallow-root, one handful of Betony, 1 handful of Ladies-mantle, 2 handful of Sanicle, and 1 root of Columbine; shread the Roots above-said, and put them together with the Herbs into three gallons of Running-water; boil it to two Gallons, then strain it, and put to the water one gallon more of Water, and boil it untill it be half consumed; then strain this

C 4

drink

drink, and put thereto one pottle of Whitewine, and one pint and half of Honey, boil it a little again and scum it very clean, then take it from the fire, and put in two ounces of Sena, and three quarters of an ounce of Rubarb; drink a draught thereof Morning and Evening: It is good for Dropsie and Scurvey.

*For a Film in the Eye.*

Take *English* Honey, and the Marrow of a Goose wing, of each a like quantity, warm them together, and lay them on the Eyelid with a Feather, and let it go into the Eye, dress it twice a day till it be well. It will cure those films which do come of the the small Pox.

*To Cure sore Nipples, or for a bruise which comes by a fall.*

Take Parsly and shred it, and boil it in Cream till you see an oyl on the top of it, then take that oyl and boil with a little Loaf Sugar, and so apply it.

*For the Stone and Choler.*

Half an ounce of Cassia in the Case taken from the point of a knife, and per  
sently

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After it half an ounce of Manna,  
dissolved in Posset-drink, and two hours  
after that drink Lemmon Posset-drink:  
this you must do three days together,

### *To make Thistelow Water.*

Take of Bolearmoniack four ounces,  
Camphire four ounces, white Coperas  
one ounce; slice the Camphire thin and  
cut the Coperas fine; then boil them  
together in an Earthen-Pan never  
add, they will melt of themselves with-  
out any thing to them; when they are  
melted, stir them together with a little  
Oyle till they are hard, then beat them  
in a Mortar to a Powder, and then beat  
your Bolearmoniack and mix with them  
very well, and keep it tied up in a blad-  
der (it will keep seaven years:) when you  
need of it, take a quart of Spring-water  
and make it boiling hot, then put in one  
good Spoonful of the powder and stir it  
about, and when it is cold put it into a  
Glass, and cover it: When you dress  
any Wound or Thistelow with it, you  
must warm it very hot, and bath the  
place well with it, then double some  
Rags and wet them in it, having  
C. 5 before.



before a little Honey in the heating of it, so lay on your wetted Rags, and bind them on: thus do twice a day till it be well. This heals very fast, if the Wound be fit to be healed; but if there be any inflammation in it, it is not for it.

If you use it for the Eyes, you must warm it, and drop it in. I did Cure a Gentlewoman of a Thistlow in the Eye with it, which she had by the Small-Pox: and several sore Legs I have Cured with it.

It is very good for the Itch (and for Cold-Horse backs) only you must double your quantity of Powder, and always put in Honey when you heat it, for it doth cleanse and help to heal.

✓ *For Rheum in the Eyes.*

Dragons-bloud, Bole-Armopiack, and Mastick beaten and searst, of each a like quantity; mix them with the white of an Egg well beaten: then spread it on a piece of Leather, and lay it on the Forehead, from one Temple to another, and let it lie till you be Cured; which, with Gods blessing, will be in three days.

*To stench Bleeding at the Nose, or in Wounds*

Take of Frankinsence one dram, Aloes half a dram, beat them into fine powder; then beat the white of an Egg and mix with it, let it be of the thickness of Honey; dip the wool of a Hare in it, and apply it to the Wound, and bind it on: if to the Nose, spread it upon a linnen Cloth, and lay it to it.

*For Kibed Heels.*

Take the Wool of a Cony, and the white of an Egg, beaten together, and spread it upon a linnen Cloath and lay it on: but if they are broken, then take a live Mouse and flea it, and lay the skin on while it is warm.

*For the Rickets in Children.*

Take of the inner Bark of Ivy, the inner Bark of Ash, Harts-tongue leaves, branches of Tamarisk, boil them in four Gallons of middle-Wort, and put in so many of Hops as you think will keep it: when it is cold enough, work it up with Yeast as you do other

other drink, have one Vessel under another, and let the Child drink no other drink for a quarter of a year, I have cured many with this drink, and a plaister of Paracelsus upon Sheeps leather to the small of the back.

*An excellent Remedy for the Stone.*

Take White-wine and quench a black Flint in it five several times, then sweeten it with Syrup of Marsh-Mallows, and take it Morning and Evening for three days.

*An excellent Cordial Electuary.*

Take of Conserve of Sage-flowers, Rosemary-flowers, Marigold-flowers, and of red-Roses, of each one ounce, mix them together with one ounce of Syrup of Glove-gilly-flowers, and six sheets of leaf-Gold; keep it in a Gally-pot, and take every night when you go to bed as much as a little Walnut. It is very good for any weak Body.

*Fyr the Bloudy-Flux or any other Loosness.*

Take two or three Races of Ginger and slice them thin, and lay some of them

Take a Chaffing-dish of Coals; then sit  
the heat and smoak of it, and take  
you catch no cold: Do this Morn-  
and Evening for three or four days.

*For the Worms in Children.*

Take of the tops of unset-Leeks, with  
the lower part also of them, one handful,  
much of the tops of Wormwood, chop  
them small; then set them on the fire with  
a little fresh Butter and a little Whitewine  
Vinegar, and boil them till the Herbs be  
soft, and that it be reasonable thick; then  
put it between two linnen Clothes sewed  
into a Bag, and lay it warm all over the  
belly of the Child at Night, and bind it  
with a Cloth. The next Morning take  
it off and put a warm Cloth instead there-  
of.

Thus do three or four Nights together  
and it will cause them to void the Worms.  
It doth also draw Wind and infection out  
of the Body.

*To make a black-Salve very good for Corns,  
or for any Sore Old or New.*

Take a pint of Sallad Oyl, and half a  
pound of Red-lead, and put them into a  
skillet

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Skillet that will hold three pints, or near, for fear of boyling over, stir it all the while, and let it boil softly till you perceive it to look black, and that it leave boiling and doth smoak; then take it from the fire, and let it stand till it be quite cold, then warm the bottom of the Skillet and turn it out.

*An excellent Water for a Canker in the Mouth or for any Sore.*

Take of Rosemary, Sage, plantain and Scurvy-grass, of each one handful, one little branch of Herb of Grace, and a little Sweet-bryer; boyl these in a quart of Water and a quart of White-wine, and put therein a bright shining Sea-coal as big as an Egg, one that was never burned; let them boil softly over a slow-fire, close covered, till half be consumed; then strain it out and put in some Roach-allom, make it sharp with it, then make it very sweet with Honey, and set it over the fire again till it be boyling hot, then when it is almost cold put it into a Glass-bottle, and keep it for use; when you use it, wash your Mouth with it very hot, three or four times in a day; and then take a little warm Honey

mouth to ease the smart: Bath  
wounds with it very hot and well, then  
linnen Clothes in warm Honey and lay

Dress it twice a day.

*very fine Poultis to lay on any Sore, to  
take the inflammation out of it, or to  
lay to a sore Breast to break, or to dissolve  
it if it will not break: It will also heal  
it if broken.*

Take a quart of Milke, and boil it with  
two slight handfuls of Oatmeal, and one  
good handful of white Lilly leaves (I  
mean the green leaves of the white Lillies  
not small) when it is boild enough, put in as  
much of the best sallad Oil as will make it  
very soft and moist, according to the bigness  
of your Sore spread some of it upon a lin-  
nen Cloth, and lay over it as hot as you can  
suffer it Morning and Evening: when you  
dress it wash it with a little Brandy and  
Butter.

*For a tickling Rheum and Cough.*

Take of Conserve of Fox-lungs two  
ounces, Syrup of Colts-foot, Syrup of  
Maiden-hair, Syrup of Hore-hound, Sy-  
rup of Hysop, Syrup of Violets, of each  
one ounce, mix them well together, and  
take them often in the day or night, upon  
a Liquorish-stick.

*An.*

*An excellent Balsom for inward Bruises,  
for outward Wounds, and for the Stone.*

Take of Oyl-Olive, Oyl of Turpentine, and of the best Whitewine, of each one quart, put into them three good handfuls of the tops of St. Johns Wort, with the flowers and seeds; let them stand in a Glasse in the Sun ten daies, then put them into a long Gally-pot, and set that pot into a Kettle of water, and fasten it with Hay; let the water seeth for two hours, then take it out and set it by, alwaies keep it covered.

If you take it for the Stone, take a spoonful of it at a time in a Glasse of Whitewine, in the Morning fasting for three days together at the New and Full of the Moon; but if you should be suddenly taken, then take it when your side is in pain.

For Sores, warm it a little, and after you have well washed the Wound with Brandy, lay on the Balsom with a Feather, and dip Lint in it and lay into it, and a piece of Hogs-bladder over that, then the linnen you bind it up with may nee-soak it up, dress your wounds Morning and Evening.

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If you take it for an inward Bruise, take two spoonfulls of it in a Glass of white-wine, and go to bed and sweat, do this three nights together; be sure to jumble the pot well together when you take any, else the Oils will be at the top, and the Wine at the bottom; the Herbs and Flowers applyed stench bleeding in wounds, or at the Nose.

*A most admirable Drink for a Cough: it also expelleth any congealed Blood, Intestume, or other filthy Humour. It healeth all inward Ulcers, and cooleth inflamed Lungs, and also healeth Ulcers in them.*

Take two pounds of quick-Lime and put it into ten quarts of Spring-water in an Earthen pot; let it stand twenty four hours; then you will see as it were a thin skin on the top of it, which you must take off very clean with a scimmer, then pour off all that is clear into another pot, and put into it these things following;

Of blew Figs slit in two halfe a pound,  
Raisons of the Sun stoned half a pound,  
of Liquorish scraped and sliced  
four ounces, of China Root sliced  
thin



thin two ounces, of Anniseeds bruised one  
ounce, of the shavings of Ivory four ounces,  
of Maiden-hair one handful, of Bur-  
rage, of Pimpernal, of Balm, of Penny-  
Royal, of Colts-foot, Scabious, Hor-  
hound, of St. Johns Wort, of each one  
handful, and half a handful of Marigold  
flowers; then put in four ounces of Earth  
worms, slit and cleansed from their skin  
with White-wine.

Let all these steep in that water 24  
hours; then take it and strain it gently  
and keep it in Glass-bottles; drink thereof  
Morning and Evening a good draught (or  
if you please) oftner, and you will find  
great benefit.

Take two pounds more of quick-Lime  
and put it into the same quantity of  
Spring-water, and do as you did before;  
only you may use the same Ingredients as  
you made the other, without any new.

*For a Rin and Wash in the Eye.*

Take of red-Rose-water, one quarter  
 pint, put it into two pennyworth of  
 stick finely powdered, and one quar-  
 ter of an ounce of white Sugar-Candy;  
 have in readiness of burnt-Allom,  
 and white Sugar-Candy, of each a like  
 quantity beaten fine and sieved, and mix-  
 well together: when you dress the  
 eye, first wash it well with the Water,  
 and then blow in some of the powder with  
 a pill, and hold your hand over it till the  
 smart be gone; the next Morning let some  
 fresh-Milk be milked into it, and do no-  
 thing else in the Morning; and every E-  
 vening use the other: so do till your Eye  
 be well.

Do not put any Cloth, or Silk before  
 your Eye, for that poysons it, by causing  
 the humours to return.

This Water is very good for other  
 sore-Eyes, if it be well washed with it  
 Morning and Evening, and if the Rheum  
 be very much in the Eyes, then lay a  
 roller of Burgundy Pitch to the Nape of  
 the Neck, and let it lye as long as it will.

For

*For the Tooth-ach.*

Anoint that side of the face on which the Tooth-ach is, from the Temple down to the lower part of the Ear (upon all the Veins which carry the Rheum to the Teeth) with a few drops of Oil of Amber work it well with your hand and gently then spread a black Ribbon two pennies broad with Mastick, and lay it upon the place which you did anoint, and keep it on.

*For a Thrush in a Childs mouth.*

Wash it Morning and Evening with a little Verjuice and Hony, warmed a little and then blow in some white Sugar-Candy beaten fine with a quill.

*For the Itch.*

Take some common Brimstone beaten fine, and mix a little beaten Ginger with it, then tie it up in Tiffany or Lawn and let it lie in strong Whitewine Vinegar with some Roach-Allom; when it hath lien all night you may begin to use it, but the longer it lies the better it will be; when you use it, take up the Cloth where

## Queen-like Closet. 45

wherein the Brimstone is tied, and rub all  
your Joynts with it very well every night  
when you go to bed; then take a little  
Sulphur before you go to bed, so do  
you are Cured. It is a dangerous thing  
to cure the Lich, and not to drive it out, for  
it strikes it in; and many times it falls  
on the Lungs; sometimes it causes Con-  
vulsion-fits, Apoplexies or Lethargies if  
it is driven out.

It is also very necessary when you have  
the Lich killed and cured it, to purge the Party  
very well, to prevent further mischief.

### *For a Bruise, where no skin is broken.*

There is no better thing than to bath it  
well with Oil of Spike, Morning and  
Evening.

### *For a Sinew-strain.*

Take strong Beer or Ale and boil it till  
it is very thin, then spread it upon Lea-  
ther, and lay it on as hot as you can suffer  
and let it stay on.

*For*

*For a Consumption or other weakness.*

Take a Gallon of strong Ale-wort, and put therein two ounces of Liquorish scraped clean and sliced thin; and one ounce of Anniseeds bruised; boil them together till it be very thick; then strain it while it is hot, and keep it in a Gally-Pot; and take thereof every Morning and Evening. It is a very good Remedy.

*For a Burn.*

Take the juyce of a great Onion, and put to it three spoonfulls of Fair-water, and as much pure Sallad Oil, and beat together very well with two or three Feathers tied together; beat it till it be thick and white, and lay it on with a Feather; then lay on very thin Rags dipped therein; dress it three times in a day, for you must not let it be dry; and when you do dress it, moisten the Cloth with some of it before you take them off, that they may come easily: The pulling them off when they are hard and dry, that which makes a Scar.

When you perceive the fire to be quite out, then leave out the juyce of Onion.

Use only the Oil and Water, and be  
you anoint it eight or ten days after  
quite well.

I have Cured many Burnings, and some  
Gunpowder, without a Scar, with  
Medicine.

*For the Shingles.*

Take a Cat; and cut off her Ears, or her  
tail, and mix the Blood thereof with a  
new-Milk, and anoint the grieved  
place with it Morning and Evening for  
three days; and every night when the  
person goes to Bed give her or him two  
consuls of Treacle-water, to drive out  
the venom.

Take away the pain in the Huckle-Bone,  
or for any Old ach.

Take of Burgundy-Pitch, Oxicrosci-  
and Parascellus, of each a like quan-  
tity, melt them together in an Earthen  
pinger, and spread them upon Sheeps-  
tongue; then anoint the grieved place  
with Oil of Amber. and lay on your  
bandage.

This is very good also for any Sprain

*For*

*For one who is suddenly taken with  
Numbnes. in any Limb.*

Take Brandy and Mustard, and wash  
them well together, and bath the place  
well with it twice a day for a week to-  
gether, and it will work a wonderfull effect.

*To take away any extreame pain in  
Head in any Sicknes,*

At your going to rest, let a linnen  
Cloth be dipped in Aquavite, and laid  
over the Forehead from one Temple  
another; then dip little linnen Rags  
in Cinnamon-water and put up the No-  
se, let them not be too short for fear  
breath draw them into the Head.

*For an Impostume in the Ear.*

Take a great Onion and roast it in  
paper wetted (in wood-Embers) when  
it is enough, put to it two pennyworth  
Saffron, and a little spoonful of  
Oil, and work them well together with  
the back of a Spoon; then apply a  
linnen Cloth to the hole of the Ear  
hot as the Party can suffer it, at the

going to rest, and the next day when  
take it off, put a warm Cloth instead  
thereof; thus do three Nights together, and  
when you find that it is broken and well  
down out: Seringe the Ear with a little  
warm Sack and Betony-water for three  
together, twice a day.

*For Deafness in Young or Old.*

Take Beine which comes from Beef at  
first salting, and boil it very well, and  
strain it well, and keep it in a Glass for  
use:

Then take the Kidney-Suet of a Loin of  
Lamb, and shave it very thin, and when  
the party goes to Bed, fill up the hole of  
the Ear that is grieved with some of the  
suet, and stop it with Black-wool, and  
let him lie on the other side that it fall not  
out, and as he sleeps it will melt into the  
Ear, thus do for a Week every Night:  
When that is done, then take three or four  
drops of the Brine in a Spoon and warm  
it a little, and drop into the Ear for a  
Week.

This hath done very much good to one  
fourscore years Old.



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*For the Emorroides or Pits.*

Take of Unguentum Album, which you have at the Apothecaries commonly melt it over the fire with a little, salad Oil and put in a little of the best Bolearmontack; apply it upon a linnen Cloth every Night when you go to bed till you are well.

*Edw*

*For to Cure Heart-burning.*

Take prepared Crabs-Eyes, and leaf-Gold therein, and keep them in a Box and when you find your Heart begins to burn, lick two or three times of the powder, and it will Cure you for that time and be a means to keep it away for the future. Also a draught of Milk never boiled doth help it; but the other Medicine is much better.

*For passion of the Heart.*

Take as much Confection of Alkermes as a Pea, in a drop or two of Symplice Clove-Gilly-flowers, and it will ease you in such an instant, as you cannot but admire; it is beyond all things that ever I used, and not of much cost. Take heed that it be good Alkermes, for there is much of deceit used in it.

**For the Cramp in the Legs.**

Take a lock of black-Thred, about half an ounce, and dip it in such Oil as they graze Wool withal; then draw it through your hands very well that the Oil may not drop from it; then wind it about your Thighs, and tye it, and keep it on day and night. Eel-skins are also good to tie about the Thighs; but first they must be made gentle and easie.

And that which is as good as either of these, is to anoint the grieved parts with Oil of Spike a week together. The same perfectly Cures a Crick in the neck, in two or three times using. I like the latter best.

**To Cure a Scabbed Head, and to kill the Lice.**

Take the yolks of six hard Eggs, and beat them well with a spoon; then put one pound of new-Butter to them that has never salted; boil them together till you find it to be enough, which will be in an hours space, upon a slow fire; let it look blackish when you take it off the fire, then strain it and keep it for your

D 2

use,

use; anoint the Head very well with it twice a day, and it will soon destroy both Scabs and Lice in a short time, to much admiration.

*For Chilblanes on the Hands.*

So soon as you find your Fingers begin to itch, spread some Burgundy Pitch upon Leather, and lay round about your Arms. let the Plaisters be four-fingers above your hand.

They will soon abate the itching, and draw forth the humour where they lie, suffering it any more to fall into your hands. Wash your hands every day with right Venice Soap, and that will help you in the Cure. This is a very certain Remedy to my knowledge. It also Cureth for hands that are crackt and chopt with sharp humour, if you lay the Plaister round about the upper-part of your Arm above the Elbow, and wash with the same Soap.

To kill the Scurvy before you purge.

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Take of Scurvy-grass, of Worm-wood  
and Sage, of each half a handful, with a little  
Roe; put them into a pint of Whitewine,  
and let them boil till half be consumed,  
the coverd; then strain it, and put in  
much Saffron as will well colour it.

Divide this into three parts, and take  
every Morning one; then take this Purge  
following.

Take five Gallons of Ale; put into it  
a quarter of a peck of Garden-Scurvy-  
grass bruised, two great handfuls of Sage,  
two ounces of Horse-Radish-root. scra-  
ped and sliced very thin, Red-Deck-root  
sliced very thin two ounces, Anniseeds  
bruised one ounce and an half, Liquorish  
striped and sliced thin four ounces, Sena-  
dal ounces, Figs sliced thin half a pound.  
When your Ale hath done working, put  
in all these things and stop it, when it  
hath been four days, then drink every  
morning a pint, and again at four in the  
afternoon, till you have drunk all the  
Ale. With this I have Cured many who  
were very bad.

D 3

For

hard brewed Ale

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*For a Squinacy, or other sore Throat.*

Take the whitest dung of a Dog, which he hath dunged abroad in *May*, let it dry in the Sun very well, and when you have occasion to use it, beat it fine and searce it, and give the Party thereof a slight spoonfull in a Glass of Whitewine; and mix some with Honey, and spread it and lay to the Throat: let the Plaster lie on, and use the other three Nights and it will cure you.

*For a Red face.*

Every Night wash your Face with the following: Take Fumitory-water half a pint, a little lump of Allom, and a little white Sugar-Candy; with the juyce of one Lemmon, and as much common Brimstone beaten fine as will lye upon a half Crown heaped. Do not wipe your Face when you have washed it, but let it dry.

Every Morning drink a Glass of *Malaga-Sack*, and eat a little Toast dipped therein.

It will be very good for you to Purge every Spring, if you find much heat, which you may know by a dry hot face, and inward heat.

*help one who but begins to be Crooked.*

Let the party sit down with her Bodice  
and her Shift stripped off from her  
shoulders, by a good fire; then take pure  
Olive Oil, and dip your fingers in it, and  
rub the Party well all along the Back-  
bone, on that side which is weak; first  
softly, and then harder, and chiefly the  
ribs adjoining to the Back-bone: rub  
awayes your hand downward: thus do  
it one hour at least every Morning; it  
will both supple the Bones, and bring  
the blood into the weak part.

In the mean time the Party is anointing,  
let her drink a draught of any Broth which  
is made with strengthening things.

*For the Kings-Evil, when it is broken,  
or if it be not.*

*There is two excellent Medicines taught me,  
by both those that were Cured by them,  
when the King was absent from us.*

Take Neats-foot Oil, and Verjuice, of  
each a like quantity; mix them well toge-  
ther, and dip Cloths therein, and lay on  
Morning and Evening.

D. 4.

The

*The other Medicine.*

Take of the finest Wheat-flower, and the purest Sallad Oil; blend them together very well, and spread it upon a linnen Cloth, and lay to the places grieved Morning and Evening.

Let their drink be midling-Ale, wherein there is laid in steep, Angelico-leaves and stalks, Elder-leaves, and the inward Bark of it, Hounds-tongue leaves, and Plantain-leaves, of each three handiuls to four Gallons of Ale: Drink of it two or three times in a day a good draught.

They who have been touched by his Majesty, ought to do something besides. (I commend this to them.)

*For a Botchor Boil.*

Take Shomakers-Wax, and lay it to it spread upon Leather; that will both break it, and also heal it: When you dress it after it is broken, you must wash it every time with Brandy and Butter before you lay on your Plaister; and do not lay a new one too often, because it will draw too much; and nothing makes a greater Scar then so doing: yet you must be

fore to shift them often, till the Coar  
drawn out.

*For a Plague-Sore.*

Take Figgs half a pound, and of Ho-  
ey as much, beat them together extream-  
ly well, then spread some of it upon a Bur-  
dock-leaf, if you can have one, or else  
upon a linnen Cloth: dress it twice a day;  
it will both break and heal it. Use it till  
it be quite well.

An excellent Medicine prescribed by a  
Worthy Physician; against the Plague  
and Pestilence.

Take of strong White-wine Vinegar  
half a pint, of Spring-water one quarter  
of a Pint; mix them together, and put  
thereto one ounce of Venice-Treacle;  
Take of this every Morning two Spoon-  
fulls, and anoint your Nostrils with a liule  
Methridate; For that will not suffer any  
Infection to pass that way.

Milk and whey beaten in a piece  
of Allom, and let it stand till you see the  
Milk be well turned, then take out  
the Allom, and take of the Curd



To kill Worms which breed about the Nose.

Wash it often with Vinegar, Allom,  
and Brimstone, till you find they are  
killed: and then use Pomatum every  
Night to smoothe the skin.

*For Childrens Stabed-faces.*

Take Mallow-leaves, and the leaves of  
Red-Dock, of each a like quantity: crush  
them small, and put as much fallad Oil to  
them as will just stand even with them:  
then boil them on a soft fire till you find  
the Herbs begin to be crispy, then pre-  
sently take it off, and strain it out and  
keep it: Anoint the Face with it twice a  
day, and every time before you dress it,  
wash off that you laid on before with Bu-  
ter and Beer. This is very good to kill  
and Cleanse.

*For Chest-Worms.*

Take a quarter of a pint of New  
Milk and when it boils put in a piece of  
Allom, and stir it about till you see that  
the Milk be well turned, then take out  
the Allom, and take off the Curd very  
clean.

and give the Parry the Cleer drink,  
 to drink in the Morning fasting: do so  
 three Mornings together, and it will kill  
 the Worms, but then it will be neces-  
 sary for to purge them with these things  
 following.

Take a pound of Pruons, and stew them  
 softly in fair Water; and take half an  
 ounce of Sena and tie it up in a peice of  
 Tiffany, with half an ounce of Liquorish  
 scraped and sliced thin, and a quarter of an  
 ounce of Anniseeds bruised; let these stew  
 in the Pipkin with the Pruons till they  
 are enough; then every Morning Fasting  
 eat four or five, or more, of the Pruons,  
 according to the Age of the Parry, and  
 also two or three Spoonfuls of the  
 Liquor: do so, so long as you see  
 need. I have given this with very  
 good success.

*A fine Julip for one in an Ague or  
 Fever.*

Take four ounces of French Barley  
 and wash it well, then boil it in three  
 parts of Water till half be consumed;  
 then strain the Barley from it, and put  
 into the Water the joyce of two Lem-  
 mons.

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mons, and as much white Sugar-Candy as will well sweeten it; then put in two ounces of Syrup of Violets, and nine sheets of Leaf-Gold cut very small, give the sick Party of this three or four times in a day, four or five spoonfuls at once, it is both cordial, and very pleasant.

**I** Think I have said enough concerning those things which I have already written in this little Book: I will now give you some Directions for several sorts of Work, which may pleasure you in your Chambers and Closets.

And if any of you shall desire to be further informed than I can possibly direct in Writing; or to confirm themselves in what they have already made Trial of, if you please to give your selves the trouble as to come to me, I shall give you the best assistance I can in any of those things which I profess to teach, and for a competent gratuity.

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I have set down every thing as plain as  
I can; and I know there are many who  
have done things very well by my Books  
only: but you may imagine that if you  
did learn a little by sight of my doing, you  
would do much better: For if my Pen  
can teach you well, how much better  
would my Tongue and Hands do? The  
one to make answer to any Objection or  
Question; the other to order or to shape  
my thing. So that in my opinion you  
would not loose by having some personal  
Acquaintance with me; neither would I  
willingly loose my time and labour in in-  
forming you: Therefore I beseech you  
let it be thus;

Be pleased to afford me some of your Honors;  
And

I will repay you with my pains and Skill.

That I judge to be fair on both sides.

Too hot for that will spoil it.

*Imprimis: To make Transparens Work.*

**B**Oil all in Earth, and let your Pipkin be three quarts full of Ifinglass, such as you have at the Apothecaries; broken into small pieces, and a small quantity of Gum-Dragon amongst it; then fill it up with fair Water, and boil it till you find it be enough, which you may well know by dipping your Wyer therein, which must be shaped according to the Leaves or Flowers you intend it for, Strain it while it is hot.

*Now for the COLOURS.*

*First, For Red.*

Take the Shavings of Brazil-wood, and fill your Pipkin half full with them, then fill it up with Water, and put in a little Roch-Allom; set it over the fire, and when it boils strain it out. This and Oil-Tartar makes a Purple: Do not mix it too hot for that will spoil it.

*For Sea-Green.*

Take one ounce of Verdigreace, and pint of Whitewine, and let it but just boil together, then let it drop through a double Brown-paper, and it will be a perfect Sea-Green.

*For White.*

Take of the best Ceras, and dissolve it in some of the best Singlase-liquor and it is done: So must you mix all your Colours, as you do use them, with some of that liquor, and put them into Gally-pots.

*For Yellow.*

Take Saffron and tie it in a Rag, and put it into some of your Liquor, to which you must add Gum-Arabick and Fair-water; two parts of Gum, and one of Water: When you use them, you must warm them, and lay them on with a Penel, on the wrong-side of the Flowers.

*For Primrose-Colour.*

Yellow and White makes it very light: You may make it as Deep or as Pale as you will, some will do well a little Deeper than the other.

*Elsewhere*

*Flesh-Colour.*

Vermillion and White makes flesh-  
Colour. Take one ounce of Vermillion, and let it  
steep in White wine, and let it  
stand through a Riddle. Take one ounce of  
Vermillion, and Brazil, and Ruble  
White makes the Damask-Rose Colour.

*Grass-Green.*

Take Yellow added to the Sea-Green  
makes a perfect Grass-Green, and very  
beautiful. You mix it with your  
base, so that you mix it with some of the  
base, and do the same, with some of the  
base, and do the same, with some of the  
base.

*Blow.*

You must put in some Smalt into your  
Liquor, and strain it very well, and when  
you will have it Pale, mix a little White  
with it.

*Clove-Colour.*

Take Logwood and boil as you do the  
Brazil.

*Tawney.*

Mix the Clove-Colour and Red toge-  
ther.

*To make the Puff-work.*

Take two ounces of white Vellor in  
pieces, and steep it in a pint of

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Water all night, the next day boil it  
away, and strain it, and dip your  
Leaves in it while it is hot. The manner  
of dipping of your Leaves, both for the  
transparent Work, and this is thus:  
After you have shaped your Leaves or  
flowers, you must hold them by that  
part of the Wier which is to be the stalk,  
and dip them in the hot Liquor, and take  
them out, and wave them up and down in  
your hand till they be cool; for you must  
take them one by one though never so small;  
as they begin to cool that you see it is  
fast in the Wier, and looks Tran-  
sparent; then bend the end of the Wier a  
little, and hang them on a line of Pack-  
thread till they be very cold.

### *To make the Puffs.*

Take one ounce of Ising-glass, and boil  
it in a pint of fair Water, with a piece of  
Alum as big as a Wall-nut; then take a  
little Porringer full of that you boiled be-  
fore, and scrape as much White-lead as a  
little Nutmeg into it; then set it by and  
let it cool; then heat it again, and stir  
it well; then put in two spoonfuls  
of cold Water; then strain your I-  
sing-glass Liquor and that together;  
then



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then brew it with the whites of two Eggs well beaten; beat it and brew it very well and if you find any white specks in it strain it again.

Colour them with such Colours as you make for the Transparent-Work: lay the puff Stuff on the right-side of your flower or Leaves

*How to stain Sattin for a Face, or for other things what you fancy besides.*

Take Red-Sanders, and steep it in the Spirit of Sack, and it will make a perfect Blush: shadow the Face first with a Black lead Pencil, then lay on this with a Pencil of Hogs-Bristles, and if you would have a dark-Complexion, you must add a little to the rest ( of Saffron. )

### *For Scarlet.*

The Canker-flowers being stamped and strained, dry the juyce of them, and mix it with the Spirit of Sack, and it will be a pure Scarlet.

### *Purple.*

Take Scutcheneal, and the juyce of Lemmon.

*Blow.*

Take Indico and mix with the Spirit of  
it, and when your stains are thorough  
rub them over with White-bread, and  
it off again with a soft clean linnen

*Best excellent Black-Dye for any Stuffs  
or Stockens.*

Take one peck and half of black Alder-  
bark, and break it indifferently small; then  
boil it three days in three Pails full of  
Water, and if you have any rusty Iron  
put it with it; then boil it with a pound  
of green Copperas, for the space of an  
hour and half; if you can get them, put  
one ounce of Nut-galls beaten to boill  
in the rest: then scum off all the Bark  
and let it boil up again; then put your  
stuff in, which you mean to Dye, and stir  
down altogether as near as you can,  
keep stirring of it down for a quarter  
of an hour; then take it out and drain it,  
and let it be half-dry, then put it in again  
and do as before; then let it be quite  
dry, and when it is so, wash it so long  
in Water, till it will black the Water, then dry it

To

*To make clean Glass-Windows.*

First brush them with a Cobwebbing Broom; then take some Spanish White and warm Water and wash them all over very well, and rub them every where; then wash it off again with cold Water very well, and rub them with clean Rag till they are very dry.

And if you would paint the Wooden bars of your Windows white or red, or Red-lead, or White-lead, and grind it with a little Linseed-Oil, and then lay it with a Brush; but first you must let them be very clean: Do it over twice, but the first be dry before you lay on the second.

*To make pretty Frames for slight Pictures in Black only.*

Cut Pall-board plain, without form, but only long narrow pieces about two fingers breadth, and fasten them together at the corners with a little Glue; then wash them over with a Brush with a little Lamb-black and Size mixed together; then presently before it be dry

ew it all over with French-Frost, of  
any Colour your please; then put on  
shells with Bees-wax and Rosin  
mixed together hot.

*make Frames for Pictures in work of  
Satten, Stich, and the like.*

Let a handsom plain Frame be made  
of Deal-wood, fit for your piece of Work;  
black it over as you did the other,  
and Frost it; then have in readines some  
scales out of the Heads of Whittings,  
stained over First; doe them over with  
Leather; with some Water wherein  
Arabicks hath been steeped, and put  
your Frost; and let some be of one  
colour and some of another. Make  
some little Flowers of several Colours  
on round pieces of Cards, with small  
silk-Ribbon, and fasten some Wier for  
the stalks; get some shells and some Mo-  
st-Pearl; some Corral and some Am-  
ber, some little kind of Creatures made  
in Wax, as Frogs, and such like; pieces  
of old Neck-Laces and Pendants, with a  
little Moss. When you have got all your  
things ready, put on your shells first in se-  
veral Fancies with Bees-wax and Rosin,  
and

and do them quick, and crush them hard, then put on the Mother-pearl, then as you please the rest of the things you have put on all. It will look like the Frame of great price, but it will not be any great matter.

*To adorn a Room with Prints.*

Buy of your Prints only Black and White, of sorts what are good, and cut them very exactly with a small pair of Cissors from the paper, put them in a Book as you do cut them, then let your Room be done with plain Deal, in Wainscot fashion, and let it be painted all over with White-Lead and Linseed Oil, ground together, and some black streaks imitating Marble: then lay your Prints upon a smooth-board with the wrong-side upwards, then with a knife take some Gum-Dragon, steeped in fair water, spread them all over as thin as you can, and still as you do them, turn them up with your knife, and so turn them into your hand, and clap them on the Wainscot, but let it be dry first, close them well on with your fingers, so they be not hollow in any place, and observe

to put them in proper places, or it will be ridiculous; be sure to put the things flying above, and the walking and creeping things below; let the Houses and Trees be set sensibly, as also Water with Ships sailing, as you put them on, observe they have a relation one to another.

If you employ your fancy well, you may make fine stories, which will be very delightful and commendable; also Gardens and Forrests, Landskips, or indeed any thing you can imagine, for there is not any to be named, but you may find them in Prints, if you go to a Shop that is well stored, nor no Pencil can shadow more rare than that will shew; it makes a room very lightsome as well as fine: as for those in Colours I do not esteem for any purpose, for they look Childishly, and too gay.

If you mean to make Stories, you must have a good store of Figures; the coloured Pictures are good to put upon white Plates, or Flower-pots for Closets.

*To dress up Glass-Plates, on which  
may lay dry Sweetmeats or Biskets.*

Take your Glass-Plates, and lay  
right-sides downward upon a Table; have  
in readiness some coloured Paper  
finely cut, and lay them on with Glass  
with their right-sides to the wrong-side  
the Plates; then take some Spanish  
Whiting, mixed with Size which is pure  
clear, let it be as Batter for a Pudding,  
order it so that there may be no knots  
but that it may be very smooth; then spread  
the same all over upon the Prints (not  
thick) and when they are very dry,  
the right-side clean, and set them  
your Closet to use at your pleasure.

*Fine Hangings for Closets.*

Make some plain Net with Brown  
thread, and a good round Pin; let  
Panels be as long and as broad as you  
think fit; when they are done, wash them  
and starch them very stiff, and pull them  
out against the fire till they are quite dry;  
then put one of them into a long Tray  
and let it be very streight; then have

lines a Paper drawn with leaves, or  
flowers and Leaves together, or any o-  
ther things you like; take it at the cor-  
ner under the Net, and so flourish it ac-  
cording to the Paper.

*make Feathers of Woosted which do look  
very like natural Feathers, for the Car-  
pers of Beds.*

About four pounds of French-Woosted  
serve your turn; three pounds of that  
your yout Bed is wrought with, and one  
pound of White.

First, Buy three quarters of a pound  
Wier of sixteen pence the pound;  
put it in the fire till it be red-hot; then  
take it out and cool it, then cut it into  
locks; twenty of them must be a yard  
long and sixteen something shorter, and  
the rest must be but a quarter of a yard  
long or little more; double all these  
locks in the middle, and twist them  
very close; then take your woosted and  
cut every skean twice; then  
comb it well with a Horn-Comb, then  
divide it in whole locks as it is, in pieces  
of a quarter of a yard long, or some-  
what less, and comb every one of them

E

then



then take three Brown-threads, run a large Stool the bottom upwards, and tie these Brown threads from one foot of the Stool to the other very straight; then take a long double Brown-thread in a Needle, and then take one of your thocks of Cruet, or woofed, and cast over your Threads which you have tied to the Stool, hang them even, then sew them fast to the tied string; which you may the better do, be sure to sew the ends of the Woofed in one place and sew with the other, for if you do not sew the tied Thred fast in the Feather will not hold but come to pieces; and one thing you must be sure that as you sew them, to clap another lock on before you have done that which is begun, or else there will be gaps in your Feathers; In every Feather you must sew three locks of White, or more if you please; but not too much in a lock. When you have thus sewed them, take your Wiers, fasten a Needle with a double Brown-thread to the bottom of it, and begin at one end of your Wier, then you have sewn, and sew the Wier very fast to it, you must leave a little space at each end as much wrier as may be.

to bind them up in a Plume, when  
 have done them all: When you have  
 thus, then take some double white  
 cloth, and sew over all that so thick,  
 nothing may be discovered that you  
 have done before; then cut the Feather  
 with the tied string and lay it on your Lap,  
 Table, and comb it; then take it by  
 the stalk, and with a Bookin part it as right  
 in the middle as you can; then comb it up-  
 wards, towards the tip, and you will  
 easily perceive it to look like a natural  
 feather; then with your Cissers cut it in  
 two, and then comb it a little again: the  
 ones of all must be made with Woo-  
 len, not above half a quarter of a yard  
 long, for they are for the Springs which  
 go up in the middle; and there must be  
 five in every spring. The twenty large  
 ones are for every Corner five, and  
 the other sixteen are for every Corner

When you bind them up, first bind  
 the three together which are for the  
 middle, and turn the right-sides inward;  
 then put on the four with the right-sides  
 outward, and then the five; and bind the  
 whole very fast.

E 1

Then

Then put them into the Cups, and the Feathers quite back, and bow them down as you would have them be.

I have given you as full a direction  
can in writing; but you may imagine  
that if you were with me but one hour  
would learn perfectly. For these kind  
Feathers I have taken many a pound.

Some count it folly in me to declare many things, and rather wish me to keep them secret; but I am of that humour I must and will impart all, what may be beneficial to others; For we are not made for our selves alone. God made us to love him, and to keep his Commandments, and I am sure it is part of my duty to be kind to my Neighbour, and what kindness more shewed in, than by giving good Counsel, and good instructions; and when we are not near, then to express our love in Writing. So do I do by you all, and do beseech you to practice what I desire you to.

When you bind them up, lift them  
together, which is for the  
and turn the right side  
out on the four with the right side  
up, and then the top, and bind the  
several fall.

*How to save much work, and to make a  
suit of Chairs which be very noble.*

Let what Draught you please be drawn  
on a very coarse French-Canvas; then  
your Chairs cut out as you would  
use them, either of Camlet or Paragon,  
your stuff into a Tent, and then tack  
the Canvas streight upon it; so work it  
cross-stich, and take heed that you do  
cleave the Threds of the Canvas in the  
drawing, nor work your Woosted or Silk  
full; and when you have done, cut  
the Canvas between your Leaves and  
sewers, and pluck out every Thred one  
by one, and there will be your Work very  
plain upon your stuff, and it will look ve-  
ry high; then form it about with what  
coloured Gimp you fancy best.

And if you want skill to shadow, de-  
scribe the Drawer to direct you in the draw-  
ing of it; but then you must get an Em-  
broiderer to draw it, for no other can di-  
rect you right; and you had better not  
do it, then that which is ridiculous.

This way saves the grounding, or cut-  
ting out to Embroider, and is much better  
than not common; therefore to be more  
recomended.

*Another way for Chairs.*

Let your Draught be drawn upon  
 Stuff or Satten, what else you please  
 and work it with Woosted or Silk,  
 both together, which doth better the  
 Silk alone if it be upon Stuff; but  
 upon Silk, then Silk alone doth best  
 work it in Satten-stitch, and as many  
 other stiches as you know, or can devise  
 and when you bring off one shadow  
 take a bright one from another, and  
 will much quicken and enliven your work  
 for one shadow simply of it self  
 very faint: Observe when you walk  
 broad and find a dead Leaf, or begin  
 but to wither, how many shadows there  
 is mixed together, also what Bark of  
 Tree, what Flie, Worm, or Snail do  
 admire but those which are extraordi-  
 nary for their Colours: it is in those things  
 and as much difference as is between  
 beautiful Lady and a Cinder Woman  
 (the one hath loveliness to their dis-  
 honour, the other are never comely)  
 are also some Leaves which be of a per-  
 fect Grass-green, some Willow, some  
 Sea-green, which are in themselves very  
 pleasant

infant, and some of the dullest Colours  
you must put in, and then your work will  
show the more naturally; and whatsoever  
you do, be sure to let your shadow be very  
dark, for without a dark shadow you can  
make no lively Work.

Now for the folds of your Leaves or  
Flowers: there must be a place for shadow,  
that must be begun with a midling Co-  
lour, and fall very light, with some other  
shadow among those you begin with; but  
be sure not to choose your Colours too  
near in such a case, but skip a Colour, or  
sometimes two, and you will find it very  
easy work; when you have done one piece,  
turn it about with a Back-stitch, and let it  
be purely wrought, and of such a Colour,  
or light, as may agree with the Leaf  
or Flower you work: Let the Stalks of  
be of one shadow, Hair colour or Ash-  
colour will suit with any thing.

You must be sure to shadow your Stalks  
in Black, where you find any part of  
any thing to lie over it, and in all dark  
places be sure to begin your shadow with  
black. **E 41** This

This kind of Work I have wrought often upon Demities; and have wrought thereon with Woolsted, Cruel, and Hair, in all sorts of Stiches, all kinds of Shadows, and many fancies which were after my own fancy, not at all to imitate others; for there is nothing which I hate more, then to work as a Child doth after a Sampler: That brain that can invent nothing, is good for nothing, for there is nothing which I more love than Invention.

One Bed thus wrought, with Chains belonging to it, is worth a hundred Gallies before the Upholsterer comes to touch it; and may, if it be cleanly wrought, be used several years before it be washed, hath been proved.

It will not be amiss to give you some directions for the washing of it.

First make a strong ladder with Soap and good Water, reasonable warm; then lay one of your Curtains upon a Table, and with a Brush and some of this ladder, rub it very well all over, and do so till three Ladders are spent; then pour on good store of fair Water to Rinse it very well; then hang it to dry from the Sun, with the wrong-side outward, and as it dries

pluck it out and smooth it, and fold  
it up, and then hang it out again, and so do  
it be quite dry: There is no Colour  
will hold, if you do wash it after this  
manner; but if you do rub the Soap upon  
that will change the Colours.

The best Lining for these Beds is chang-  
e Sarsnet, or Ducape, for that will a-  
gree with any of your Shadows, and it is as  
cheap as any thing.

To embroider Petty-coats, Bodices,  
or Belts.

When your Pattern is drawn, form it  
out with black Gimp, or other, which  
you do fancy best, and fill the Leaves and  
under-parts of the Flowers with Saxen-  
stich, some dark and some lighter: then  
the upper parts, and seeds of Flowers,  
let them be done with high-work, as  
Cable-stich, and such like, and let your  
stalks be all alike with a great Gimp  
twisted: your Flowers may be of all man-  
ner of shadows as you fancy, and if you  
shadow them well, they will look very  
naturally. thus you may go fine, and with  
less cost than if you bought good Lace.



## 3. A Supplement to the

It is more commendable a great deal to wear ones own Work, than to be made fine with the Art of others; and though one may be envied for it, yet none can have so just a quarrel against them, because it is their Ingenuity; and besides it argues that Person not to be idle, but rather a good Housewife. Any fool may be made fine with Cost, but give me those who can be neat and nobly habited with but a reasonable charge. The World is grown very full of late years, but it is with so much charge (together with so ill a phantasy some have in choosing things) that they look more like Stage players than to come into any Church, or Civil place. Some will plead Ignorance, not knowing how to do these things, but that's a bad Excuse; for if they know not already, they may learn, in a weeks time undertake to teach any Ingenious Person to Embroider any of these things; therefore if any of you have a desire to learn, I shall be willing to wait on you at your Houses, and to teach you and your Servants; and for my Work, what I shall do, and for Teaching of you, I shall expect four shillings the day, and

hoye

you will judge it reasonable: for  
I may imagine, that the mean while I  
with you, I am wholly sequestred  
from all profits and benefits which might  
open. Likewise if any Gentlewoman  
could learn to Preserve, if she please to  
keep me forty shillings in hand, she shall  
have the liberty to come so oft as she plea-  
seth, and bring her materials with her, and  
any time if there be any new thing to  
be learned, at any time, for seven years,  
I will direct her, or give her a Receipt, if  
at a distance.

I think it will not be amiss if I give you  
the direction what stitches to put into a  
work which is wrought only with one Co-  
lor, therefore observe this following:

Form it all with a double Back-stitch,  
and on the one side of the Stalks work a  
Broad Gold-stitch, and bring it off by  
degrees with powdering, first pretty big  
folds, and so smaller and smaller; work  
the Veins of the leaves with Bread-stitch,  
Chain-stitch, open Chain-stitch, and any  
other that you can think on, or devise;  
then sprig them thick with several Fancies,  
and let the folds of your Leaves be the  
thinnest work, and be sure you put a  
shadow under every fold.

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If your Leaves be great, let them be the fuller of Work, or else you had as good do nothing; for how will the Ground shew if the work be too thin.

Flaw a very fine Bed once wrought in this manner following.

The Ground was an Ash colour P-fagon; and drawn all over with Clouds some of one sort and some of another, wrought to resemble the Clouds of Night, some very dark, some lighter, and here and there between were Stars made with oyes, which you must be sure to have them good; or else they will change, they will hold as long as your other work will last.

I have often been desired to give some directions for work in Print, and truly I have so done as plain as I can: I hearing with I could infuse all that I can do, into those who are desireous to learn; it would do them good and me no harm; for I am still, and shall be all my life time improving my self: still as I do purchase new things, I shall impart them to you.

I shall now give you something of Cookery, and such as hath not yett been Printed.

Imprimus

*To put Fowl to carry to Sea;  
or to keep to be spent in your House.*

**T**Ake a good company of Duck and Mallard, pluck them, and draw them, and lay them in a Tub with a little Pepper, and Salt for twenty four hours; then truss them and roast them; and when they are roasted let them drain from their Gravy, for that will make them corrupt; then put them handsomely into a Pot, and take the Fat which came from them in the roasting, and good store of Butter, and melt together in a Pot, set it into a Kettle of boiling water, put therein good store of Cloves bruised a little, some sliced Nutmeg, Mace, Bay-leaves, and Salt, and let them stew in the Butter a while; then while it is hot pour it over your Fowls in the Pot, and let the Pot be filled, so that the Fowls may be covered; then lay a Trencher in upon them, and keep them down with a weight or stone till they are cold; then take of the same kind of Spice which you did put into your Butter, beat it very fine, and strewe

strew over it, and lay some Bay-leaves on the top, so cover it up; they will keep good while. Drain your Fowl from the Gravy twenty four hours before you put them into your Pot.

*A very fine way to pot Neats Tongues*

Take the largest Neats-Tongues you can get, and Salt them very well, two days after pour away the bloody-Bruin, and Salt them again, and let them lie in that Salt a month; then take some Salt-Petre, and a little Roach-Allom beat together, and rub them over with this, and let them lie one Week; then boil them till they be tender, with some Bay-herbs on the top of them, then take them out of the Kettle, and pull off the skins, then hang them up in a Chimney where Wood is burnt for four days and nights: then melt some Butter with Spice, as you do for the Potted-fowl, and put your Tongues in a pot and pour that over them; and when they have been Potted one Month, take out one, and eat it with Mustard and Sugar, or Mustard alone. These will look very red, and eat pleasantly.

*Boil Beef or Mutton to eat saporily.*

Take any piece of good Beef, and set on the fire with as much water as will cover it; put in such a quantity of Salt as you think fit; let it boil, and skim it very well; then put in a little whole Pepper, Lemmon-Peel, a blade or two of Mace, some sliced Nutmeg, a few Cloves, and a little Time and Winter-Savory; so let them stew together close-covered upon a low-fire till your meat begin to be tender, then put in good store of Herbs, as Parsley; Spinage, Lettice, Cheveril, Rabbitts-tops, Sorrel, or any other Herb you like: and when the Herbs are boiled, and the Meat thoroughly tender, put some sliced Bread into the bottom of the Dish, and lay your Meat on it, then pour your broth thereon; and serve it to the Table: One drop of this broth will be better than twenty which is made the plain way.

If they who are to eat it do love Onion or Shalot, it will do very well to put

some in, and it will be good. *To*

*To Boil, or rather to Stew a Leg of Veal,  
a very savory Dish.*

Take a large white Leg of Veal, and stuff it with some fat Bacon and Sage shred small together, with a little Sage and Nutmeg; cover it with Water, put in some Salt, let it boil, and scum it well; then put in some sweet Herbs and some Spice, such as you love; and let it boil leisurely close-covered; then when you find that the Knuckle begins to be tender, put in a pound of Sausages cut one by one, and let them stew with it for a while; when you find it is enough, put in a piece of fresh Butter, and serve it in with the Broth upon sliced Bread, and lay the Sausages on the top; Garnish the Dish with Collops of Bacon and Sausages.

*To fry Clary the best way.*

Take the Yolks and White of Eggs beaten together very well; then put a little grated Nutmeg, and beaten Cinnamon therein; then having your Butter very hot in the Frying-pan; take a Leaf by the stalk end and dip it therein, and

Put it into the Pan, and so another as fast  
 you can, till your Pan be full; fry them  
 down with a very quick fire, and serve  
 them in with a little Butter: Forget not a  
 little Salt amongst your Eggs when you  
 fry them.  
**Dress a Leg of Mutton; a very savory  
 Dish.**  
 Put your Mutton in Water and Salt for  
 the space of an hour; then cut it in thin  
 slices, and put it into a Dish over a Chaff-  
 dish of Coals; without any Liquor,  
 in a little time you will find the Gra-  
 ve will be Liquor enough; then put in a  
 little Salt, and a little grated Nutmeg;  
 an Onion, or two or three Shalots sliced,  
 a little of Time, and Winter-Savory and  
 an Anchovy; let it stew between two  
 Cloths till it be almost enough; then put  
 a piece of fresh Butter, and when it  
 hath stewed a little longer, take it up and  
 serve it in: Garnish your Dish with pick-  
 ed Barberries, and pickled Oysters.



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*To stew Muscles, or Cockles.*

Take any of them, and wash them very well, and put them into boiling Water and Salt, and let them boil till they gape; then take them up, and take them out of their shells, and put them into a Dish over a Chafing-dish of Coals with a little White-wine, a blade or two of Mace and a little Nutmeg and whole Pepper, let them stew a while; then put in a piece of Butter and shake them together; then put your Fish into a hot Dish, and beat the yolks of two or three Eggs well together, and thicken the Sauce with them over the fire; you must let them be but a little time over the fire, and stir it well for it to turn. Garnish your Dish with Parsley, Salt, and pickled Barbories.

*To stew Parsnips: A good Dish.*

Boil the tenderest Parsnips very well, then scrape them very clean, and cut them in two, and then slit them in half; put them in a Dish with some White-wine, whole Mace, grated Nutmeg and a little Salt.

When they have stewed close-covered  
one hour, then put in some pieces of Mar-  
row, and a little Sugar; then stew them  
very well, and a little before you take them  
put in a little Butter, and shake them  
all together, and serve them in. Garnish  
your Dish with thin slices of boiled Pars-  
ley, and fine Sugar beaten and seared.

*To make a good Pye of Beef.*

Take of the tenderest piece of Beef and  
cut it in thin slices, and beat it very well  
with a Rolling-pin, and lay it in a little  
quantity of Claret-wine all night, with a  
little grated Nutmeg, and cracked Pepper;  
in the Morning make your Pye, and lay  
some Butter in the bottom; then lay in  
your Mear, but first Salt it a little; then  
lay some more Butter on the top, and pour  
in that Wine in which it lay, and so close  
up, and let it Bake three hours, or more;  
and serve it in hot.

To

*To dress red Beet-Roots.*

Wash them and boil them very well, slice them in round slices, and eat them with Butter, Vinegar and Salt; and you may if you please eat them cold with Oil and Vinegar and Salt, it is a very pleasant Salad.

*To make a good Pidgeon Pye.*

Pluck your Pidgeons very well; then cut them in halves, wash them and dry them; cleanse their Livers and Gizzards also, and let them go with them; season them with Pepper, Salt, and Nutmeg. When your Pye is raised, lay in some Butter in the bottom, then lay in your Pidgeons, with the cut-side downward, and the Yolks of hard Eggs, and a little Time stripped from the stalks; then lay on some more Butter on the top, and put in a glass-full of Claret-wine: So lid your Pye, and let it bake one Hour.

*To boyl a Cock, and to make good Broth  
with him.*

Pluck and Draw your Fowl, wash him  
very well, and bruise his Leggs; boyl him  
in a little Water and Salt for one hour;  
then add some Water wherein Mutton  
has been boyled, and put in a quarter of  
a pound of French-Barley, or Rice, which  
you please, with some Time, Winter-  
woury, and a little Lemmon-Peel, a little  
Mace and sliced Nutmeg, with a  
Lemon or two.

When it is clean scummed, let it only  
boyl til it be enough; then take up the  
Cock for a while, and boyl the Broth very  
well; then put him in again and heat him  
toughly, then serve it to the Table, and  
garnish your dish with Lemmon and Bar-  
berries.

Be sure to truss your Fowl handsomely.  
This Dish is very good for Weak People.

*To boyl a Fore-Loyn of Pork, with  
good Sauce to it.*

Let your Pork be reasonably well  
salted, and boyl it very well, then have  
readiness a good quantity of Sorrel  
stripped

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Stripped from the Stalks, and beaten in a Mortar as fine as possible you can, then put in a few Crumbs of Bread, the yolks of hard Eggs, with a little Mustard, and a little Salt: so serve in your Pork with this Sauce, and garnish your Dish with Parsly, or any other Green Leaves.

### *To stew Rabbits.*

When they are flead cut them in pieces and put them into a Pot with as much Water as will well cover them, put in Salt and let them boil, and scum them well, then put in a faggot of Sweet-herb and let them stew close covered; then get a good quantity of great Onions, and boil them in several Waters till they be tender; put them also into the Pot with your Rabbits and let them stew till the Rabbits be very tender: a little before you take them up, put a good quantity of Butter, and a little Vinegar, and stir it about very well, and then Dish them for the Table, and garnish your Dish with Onion, Salt, and green Leaves.

Let your Pork be thoroughly boiled, and boil it very well, then add a good quantity of Sauce to it.

To boil Green-Pease.

When they are shal'd put them into a Galley-Pot, and set it into a Pot of boiling water, and cover the Galley-pot well; and in a short time you will have the Pease to be fine and tender; then strain them out into a Dish, and strew some Butter upon them, and put in a good quantity of Butter, and so shake them well between Dishes; then put them into a hot Dish; serve them to the Table. If they who eat them do love Spere-min, put in a little of it into the Pot with them. These are far more pleasant and sweet, than those which are boiled in Water.

To preserve Green-Pease in a Dish

When they are shal'd and pickt, put them into a long Galley-pot, and take some Butter, and cover them with it, and close down upon them with your hand; your Butter must not be melted but cold; then cover your Pot very well and set it in a cool place.

To

*To dress Old Beans.*

Lay them in Water one Night, then put them into cold Water, and set over the fire, and let them heat by degrees; and when they are hot, let them boil apace, and with them a piece of Bacon, and some Parsley; when they are very tender take them up, and drain them well from the water; pour some Butter melted very thick over them, and lay Bacon on each side of of them; and serve them to the Table.

*To dress Old French Beans.*

Water them as you do the other Old Beans, and boil them after the same manner, but no Bacon with them, and when they are enough, take them up, and drain them well from the water; strew some Salt and grated Nutmeg on them, and Butter them well.

*To stew Beef, a very fine way.*

Slice your Beef in thin slices, and put it in a long Gally-pot, with a sliced Onion, some Pepper, and some Salt, and sweet herbs, with a little Parsley; cover the Pot close, and set it in a Kettle of seething water, so let it be ten or twelve hours, and serve it in a little Claret Wine also.

Let the fire be well tended under the pot, and you will find a dainty Dish.

Your meat must be reasonable Fat: Serve it to the Table upon sippets of White-bread.

*To make rare Pyes of a Calves-Head.*

Take a fine fat Calves-Head, and wash it well; boil it with Water and Salt till it be very tender, then take it from the Bones and mince it very small: To a pound of this Meat, take one pound of Currans, washed and picked very well, one pound of Raisins of the Sun, a little Salt, some Nutmeg, Cloves, Mace, and Cinnamon beaten fine, a little

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White-



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White-wine, and a little Lemmon-  
shred small, with a little Sugar, and  
yolks of four hard Eggs; having your  
Pye ready-raised lay Butter in the bottom  
then put in your minc'd Meat, and on  
top of it lay some pieces of Marrow,  
some Dates cut in thin slices, then  
Butter over that, and lid it and bake  
and when it is baked, cut open the Lid  
and put in a little Whitewine, Butter  
Sugar. This is a very good Pye,  
may be eaten hot or cold.

*To make a Pudding of cold Meat.*

Take any pieces of cold Meat, which  
is not fit to come to the Table any more  
as Veal, Mutton, Lamb, Capon, Chicken,  
Rabbit; or the like; mince either  
these very small, and put some Milk  
it, and the yolks and whites of Eggs  
with some beaten Spice and Salt, and  
little Sugar; make it up with a little  
Flower, so that you may wrap it in  
piece of thin Paste; put it into boiling  
water, and let it boil two or three hours  
then take it up and put it into a Dish,  
so cut it in slices; and Butter it;  
Sugar

near on your Dish and serve it in. This  
 may be called, *The good House-wives Pad-*  
*ding*. They are fools who cannot tell what  
 to do with scraps of Meat. (Are they  
 worse than the rest?) If any be too  
 much, let them try it up for Suet, else make  
 Florentine or Pudding with it, and  
 if used, you may bring it (if occasion  
 require) before a Great Person. It is an  
 odd matter here for any that hath Mo-  
 ney; if they have nothing but cold Meat  
 in the House, to go to the Market and  
 buy a Joynt of Meat: But, I pray, what  
 do they in other Countries, where they  
 have not such plenty? Do they not live  
 on green Herbs, Plants and Roots, as  
 much as any kind of Meat? and who are  
 weak as our *English People*? for they  
 eat so much of Meat, that they distem-  
 per themselves with it: whereas if they  
 eat Herbs, Roots and Plants more  
 freely, it would be better for them.  
 I observe the Diet of the *French, Italian,*  
*Spanish, Spaniards, Portugals,* or any other  
 Nation; they make good savory Meat,  
 and do not spend half so much Meat  
 as we do; yet, who so strong as they?  
 I shall hardly ever see a Crooked  
 Person

person among a thousand of them, nor weak ey'd, so far as to give blemish to them: and I do impute that to their Dignity: And that they do not Coat their Children too soon, when they are young, but keep them long in their Blankets, that prevents the Rickets, and many other Distempers: but our proud Nurses here must be humour'd, although it be the ruine of a Child; but if there were none would humour them more than I, they would be mute. Let them look well to a Child, and keep it sweet and clean, and then if they have their Wages duly paid them, they have no reason to find fault: If the Child do not go so fine as they would have it, will be the Parents shame, not theirs. It is better to let a Child, or ones self go plain than to run in Debt for fine Cloaths. They that will heed what I say, I beleive it will do no harm but a great deal of good, for they will find it true what I say.

Did I not see what fools we are made, here in England, both by our Nurses and Servants, and what destruction there is made in many Houses, I should not speak; but really there is

Some Houses, I know so much Waste, as  
it is a great shame and discredit to those  
who guide the Family, and if they would  
look a little more into their Affairs, they  
could be more careful for the future.

Therefore all you who are Mistresses  
of Families, look narrowly to your Ser-  
vants, and let them not spoil or waste your  
Goods, for which you must take pains and  
care: Be watchful that they do not  
go beyond their usual time, Juncketing,  
making their friends welcome (as  
they call them) with your Goods; while  
you are asleep, and think no harm of them.  
Let not your Children go too fre-  
quently abroad with Servants, least it cause  
an obligation, as you shall pay dear-  
ly for the Requitall.

If you see your Servant go beyond  
what you think the Wages you allow  
will well maintain, and to lay up  
somewhat in case of Sicknes, or being  
out of Service you ought to Question  
him, or him; for either they must run in  
debts, or Cheat you, or take some ill  
course to maintain their pride and folly,  
when of necessity discredit must follow:

On the other side; If you find a Servant to be Civilly, neat, cleanly, and careful to please; I do advise such a Servant may be cherished and encouraged, not only by good Words, but good Countenance also; for such a Servant cannot be too highly prized: yet too much of Familiarity I do not hold with, for that will breed much Contempt. Keep your distance as you being her Superiour, and shew your love and favour in what may benefit her.

Trust not a Servant too much with Secrets which concern your Credit, or your Livelyhood, least you thereby may slave your self to them; for I have seen very sad effects from such confidence. You may make the Messengers for to carry Letters, but do not trust them to be your Counsellours.

If any Servant, who hath performed her Duty to you, do ask your advice in Marriage; give her the best Counsel you can, and also bestow somewhat towards the forwarding of it: If you probably think she may be happy; let the Master who she hath an inclination to, know that you have a Kindness for her, and that you will shew them all the Favour

you can ; if they will endeavour honestly  
to live in the World.

If your ability will reach to it, be kind  
to them upon their Wedding-day ; either  
give them their Meat, or at least wife,  
give them somewhat towards their  
charges : And when she is gone from you,  
furnish her your Assistance when she stands  
in need, and grace her with your Company  
when it is required ; for then her Husband  
will be apt to be the more kind to her, and  
will have an awful reverence for you.

*For Nurses.*

If you find an ill one, take your Child  
away, and own her no more. Let your  
silence be her sorrow, and her shame :  
Report not ill of her, least it be her  
ruine, neither Commend her, least you  
ruine your own Credit. It is better to  
be silent, and let others find her out, then  
for you to accuse her : It is enough, that  
you have taken your Child away.

If you find a good and faithful Nurse,  
one who hath done her duty to you in  
the care for the Child, cherish her, nourish  
her, and never think any thing too

much that you can do for her, without prejudice to your self: If she hath been careful of the Childs Cloaths, give her what you can well spare of them for her own Child, or else give her the worth of them to lay out her self; and as your Child grows up, teach it to love the Nurse, and infuse those Principles into it, that when you are dead and gone, your Child may still remember her with a perpetual kindness. This is my own mind: I would have my Children do so, and therefore I commend these Directions to others.

For Preserving I have before given you very many Receipts, and of the very best, for all manner of things; therefore you must not expect that I shall say much as to that Art; yet somethings there be which you haue not, as followeth; and a mixture of things, such as commeth into my mind, that I have not yet written.

Imprimis

*Imprimis: To make very fine Bisket.*

**T**ake one pound of the yolks of hard Eggs, one pound of the finest Sugar beaten and searced, two ounces of candid Iringo-root, one ounce of candied Citron-peel, the whites of two Eggs well beaten, one quarter of an ounce of Cinnamon beaten fine, one Nutmeg grated half a quarter of an ounce of beaten Ginger; beat all these in a Mortar to a paste, with a little Sack, and one grain of Amber-grease; then mould it up with searced Sugar; make it into little Cakes, according to your fancy, and lay them upon Wafer sheets, upon a Tin-plate, and bake them after Bread is drawn.

*Another sort of Bisket.*

Take half a pound of Naples-Bisket, mix them with a little Sack, when you have sliced them thin, and let them lye in soak in it; then take half a pound of sweet Almonds blanched in cold Water,



and beaten to a Paste with a little fair water, to keep them from oyling; then beat that Paste with the Naples Bisket, and the Yolks of three Eggs, and the Whites of one: when you have mixed them, then put in three quarters of a pound of searced Sugar, a little juyce of Lemmon, and one grain of Amber-grease, of what Spice you like, you may put in a little beaten and searced.

When these are well incorporated, take them out of the Mortar, and mould it up with searced Sugar, upon a smooth Board, and make it into what form you please, bake them upon Wafer-sheets on tin Plates after Brown-bread is drawn: do not take them from the Plates till they are cold enough.

*To make Syrup of Violets.*

Pick your Violets very clean, and beat them well in a Mortar; then strain them, and to one pint of the juyce take one quarter of a pint of Spring-water; put it into the Mortar with the stamped Violets which you have strained, stamp them

them together a while, and strain the water well from them, and mix them with your other Juyce, then put it into a long Gally-pot, and to each pint of juyce put in one pound of double Refined Sugar; let it stand close covered for the space of twelve hours; then put in a little quantity of Juyce of Lemmon, that will make it look purely transparent; then set your Gally-pot into a Kettle of seething-water covered, till you find it to be thick enough; then set it by till it is cold, and then put it up.

*Syrup of Roses; a good way.*

Fill a great Stone-pot with Damask-Rose leaves, as hard as you can thrust it; then fill it up with Damask-Rose water, and cover it with Stone or Glass, and set it into a Kettle of boiling Water, till you find that the Rose-water be very well coloured, which may be about four hours; then strain it out hard, and put the Liquor into a Gally-pot, and to every pint of it, put two pounds of Sugar; then cover the Pot and

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and set it into a Kettle of seething Water, and let it stand till it be a thick Syrup, when it is cold put it up and keep it for your use; it will work very kindly, and very effectually.

### *The best way to preserve Fruits.*

Wet the Sugar for them with the juice of some of the same Fruit, instead of Water, and that will give a full and lively taste, and they will keep the better: The weight of your Fruit will serve for that.

Be pleased to observe my former Books for the ordering of all Fruits in the Preserving, only do not put in Rose-water so generally, as is set down, because it is not so much used as formerly, unless in Cordial things, or some other particular things; therefore where it is liked use it, or else not, for we have new Modes for Eating and Drinking as well as for Apparel: One cannot so strictly set down any thing, but that in the making of Sauce, dressing of Meat, with Seasoning, preserving several things, and the like, there must be a judgment in those who order them, to leave out, or to

to add, or else they will please but a few  
 pallets; for some do hate the taste of what  
 others do extreamly love.

*To make very fine Jelly for a weak Stomach.*

Take Calves-Feet, or Sheeps-Trotters  
 cleanly dressed, and split them in half;  
 put them into a Pipkin with as much  
 Whicewine as will cover them, put in a  
 little Salt, make it boil, and scum it  
 well, then put in a blade or two of  
 whole Mace, with a sprig or two of  
 Time, and a little Lemmon-peel, put in  
 a few Dates sliced very thin: cover it  
 close, and let it boil leisurely till the Feet  
 be very tender; then take them up, and  
 eat them if you please; and take the  
 Liquor and strain it, and to a quart of it  
 put in the juyce of one Lemmon, and as  
 much fine Sugar as will well sweeten it  
 and set it over the fire till the Sugar be  
 thoroughly melted; then keep it in a  
 Gally-pot, and give the Party of it three  
 or four times in a day, as much as they  
 please to take; if you like it, you may  
 put in a little Ambergreace and Rose-  
 water, the one is pleasing and good for  
 a weak Stomach, the other for the Brain;

Amber-

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Amber-greace is good for the Head (if inwardly taken) but it is not good to smell to, because it will raise fumes to the head: Yet observe this, I once did ask a Physician concerning Musk and Amber-greace, Why the smell of either of them did offend so much? He Answered me thus; "The reason (saith he) why either of them are so offensive, is, because they smell but a little, and do only disturb, but if they go into a shop where store is, and smell to divers pounds of it, they will find it rather a purge downward, than a raiser of Fumes to the Head."

*To Candy White Sugar; excellent good for any Cough or Cold.*

Take two pounds of the best powdered Sugar, and put it in a Dish to dry very well in a warm Oven; then beat it fine and searce it; mix with this quantity, one ounce of the best prepared Amber; mingle them very well together, and put them into a preserving-Pan, with one pint of Fair-water; melt it over a gentle fire, and when it boils,

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in the White of an Egg to clarify  
 then scum it very well, and when  
 you perceive it to be as clear as Chry-  
 stal, then let it stand in the Pan until  
 it be cold, covered very close: then take  
 your Running-water about two quarts,  
 and one ounce of the clearest Roch-  
 Allom beaten to powder, mix them  
 together, and let them stand twenty  
 four hours: When you have so done,  
 take an Earthen-Vessel, or Pot, and  
 some few sticks of the whitest sappy-  
 bir, splintred from un-wrought Deal,  
 and place your sticks as you do in a  
 Bee-Hive, cross every way, set this  
 Pot over a few Embers empty; then  
 mix your Sugar and your Water in your  
 Preserving-Pan, setting them upon the  
 fire, and so soon as you perceive the  
 Sugar to sink, then pour out the Wa-  
 ter, having a Cullender; pour your  
 Sugar into the said Pot very gently  
 through the Cullender; pour your  
 Candy presently in square forms, and  
 that which falleth to the bottom will  
 be as good as the rest, though perhaps  
 not altogether so clear of colour; as soon  
 as you have poured in all your Sugar,  
 which will rope like Honey; then stop  
 your

your Pot very close, and let the Pot stand in a Vessel of cold water four daies very well luted; they usually break the Pot when they take the Candy; then break it off the sticks, and keep it in a Box in some dry place.

*A most rare Receipt for the Scurvy, for old Catarrhs or Rheums; or for a Consumption.*

Take a good quantity of Scurvy-grass, and beat it, and strain it; take the juice thereof and set it over the fire till it be hot but let it not boil; so soon as you see a thick scum arise, take it off, and strain it through a linnen Cloth, but never press it between your fingers; as soon as the scum is thrown away, then set it over the fire again, and take clarified Honey three ounces, Butter clarified with three Cloves of Garlick one ounce, Anniseeds half an ounce, Ennulatampane half an ounce, Liquorish half an ounce, powdered very fine, and searced through a lawn Sieve, Saffron one dram finely beaten, White Sugar-Candy finely beaten one ounce; Mix all these powders

very well together, and strew them  
resfully into the asorfaid Juyce, with  
clarified Butter and Honey, and keep  
continually stirring till you have incor-  
perated it sully over the fire; then take  
from the fire, and keep it stirring till  
be cold: then if you have a mind to  
use it for Syrup, you may keep it in  
Gally-pot, or you may make it thicker  
with more Sugar Candy, add a little  
Sulphuris, and you may perfume  
it if you please; that is, if you stiffen  
enough for Lozenges.

*An excellent Medicine for any Ob-  
structions.*

Tak a quarter of a peck of fine  
wheat-flower, half an ounce of Cloves  
beaten very fine, two Nutmegs, and a  
quarter of an ounce of Mace beaten fine,  
mix these well with the Flower; as also  
a pound of fine Sugar beaten and  
sifted; put in some Juyce of Hart-  
tongue and Liver-wort, the yolks of six  
eggs, and six ounces of fresh sweet  
water, knead it together very well and  
make it into a Cake, and bake it with  
Bread;



Bread; eat of it very often and no doubt you will find good of it, for it hath done very great Cures upon many who were Obstructed.

*Here is a most excellent Plaster, which is called, the Catholick, and for fear I should forget it, I will not omit it any Longer.*

Take of Rosin beaten to powder two pounds and a half, Heifers Tallow one pound and a quarter, tryed with gentle fire and cleansed, when it is cold scrape away the dross from the bottom and melt in a Brass Vessel; then strewe in the Rosin by handfuls, and stir it with a Willow Spatula; continually stirring until it be all stirred in and melted then have ready a Basen of Pewter, and in it of Water of Camomile, of English Briony-Root, and of Damask Rose water, of each eight ounces, with powder of Salt of Wormwood, Salt of Tartar, Salt of Scurvy-grass, Vitriol camphionate, of each one ounce and half then pour in the melted body, and stir with the Spatula from the East to the West.

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Wash, round continually, until the body  
seemingly swallowed up all the  
Waters and Salt; continue it stirring  
until the Water appear, and thus work  
until the body be as white as Snow;  
then let it stand a Month in the Water,  
covered from dust; and when you use  
it, let it not come near any fire, but  
work a little at a time, until it be as  
white as Snow on the brawn of your  
hand; over against the little-Finger;  
read it on a linnen-Cloth or Leather,  
the best Catholick Plaister in the  
World; for the Reins in all Accidents;  
all Bruises and great Contusions, and  
where the Bones are broken into small  
pieces, to ease pains; lest a Gangrene en-  
sue; then twice a day foment the part  
with hot stroops wrung out of a fomen-  
tion, made with a strong Lye of three  
parts made with Wood-Ashes, then  
the Lye Centuary, St. Johns Wort,  
Sallows, Wormwood, of each a good  
handful, one root of *Salomons Seal*, if  
you can get one, or else it may be made  
without foment with hot stroops wrung  
out of this liquor of Woollen Cloaths, and  
apply to the part as hot as may be, and  
cover it with Blankets to keep in the heat,  
and

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and before it be quite cold, renew  
ther hot stroop; continue this order  
hour Morning and Evening, then  
sently apply the Plaister a little warm  
every time; when you see want, spre  
it again if you see cause. But when  
shatterings are of Bones, Contu  
Wound, Dislocations; roul it not up  
others fractures, but have a Box  
open at each end, and lay the part  
pillow, and let the strings of bind  
come about the pillow, and lay  
Member in the Box, bind it not  
and sometimes not at all. This is a  
great Secret, and to be valued.

*To make fine Jelly of Fruit, which  
look transparent.*

Take some Isinglass and break it  
little bits, and boile it in Water very well  
and strain it; then colour it with  
sort of Fruit, by putting in the Juice  
thereof; then to every pint of it take  
one pound of the best refined Sugar, boi  
them together, and scum it very well  
and when you find it to be enough, put  
it into flat Glasses, and keep it in a C  
bord.

You

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You may make Jelly of any Cordial  
or Flower in this manner, which  
be very comfortable and strengthening,  
also very pleasant.

### *Very sweet Meate of Lettuce-stalks.*

Boil them in several Waters till they  
be tender, then wash them in cold wa-  
ter, and dry them well, then take their  
weight in fine Sugar, just wet it with  
water, and boil it to a Candy-height;  
then put in your stalks, being first stam-  
ped in a Mortar very well; boil them  
together till it be very cleer, and take them  
from the fire, and put them into Glasses;  
and if you please you may add a little juyce  
of a Lemmon to it as it boils, and a little  
white peel of a Lemmon shred small, for  
it will give a good taste, and make it  
look very beautiful.

In like manner you may do with Harry-  
barks bottoms, when they are boiled  
tender.

*To make Marmalade of Damsons*

Take your Damsons and scald them in Water till the skins do crack; then peel them, and take away the stones; then beat them well in a Mortar; then take the weight in fine Sugar, wet it with Water and boil it to a Candy-height; then put in your Damsons, and boil it, and keep stirring continually, till it will come from the bottom of the Posnet.

*To make Syrup of Snails; most admirable in Consumptions.*

Take Shell-Snails, and break the Shells off, and wash them very well in a Pan with Water and Salt, and then wash them several Waters alone till they be very clean; then put them into a long Gallipot, with a blade or two of Mace, and a little quantity of White-wine; cover the Pot, and set it into a Kettle of boiling Water, for the space of two hours or more; then put them out into an Hippocras Bag, and hang them up to drain, and let them drop into a Glass with a mouth so wide as that it may not drop besides, and when it hath dropped all it will; then to a pint of it take a pound of White Sugar Candy, two spoonfuls of

best Cinnamon-water, one quarter of  
 pint of red Rose-water, one grain of Am-  
 greace, and twelve sheets of Leaf-Gold;  
 call these into the Glass, and let it stand  
 night; then set it carefully into a Kettle  
 Water when it is cold, and fasten it ve-  
 well about with Hay, and let the Kettle  
 set on the fire, and by degrees be made  
 boil; but if you should put in a Pot, or  
 into a Kettle of boiling hot Water,  
 suddain heat would break it, or else not.  
 Let it stand thus slightly covered, till  
 find that the Sugar be quite incorpora-  
 with the Juyce; when it is taken off and  
 put it up to keep, and give the Party  
 it two spoonfuls at a time, twice in a  
 day, in the Morning and in the Afternoon,  
 about four of the Clock.

*fine Lozenges for a Cough of defluxion  
 of Rheum.*

Take two ounces of powder of Li-  
 orith, half an ounce of powder of An-  
 keds, one quarter of an ounce of pow-  
 der of Elecampane, one dram of flower  
 of Brimstone, and one dram of prepared  
 Coral, one pound of double re-  
 ned Sugar beaten and searced; then with  
 the Gum-Dragon steeped all night  
 in

in red Rose-water; beat them into a paste, then mold it up with a little searced Sugar, and make it up into Lozenges, print them with a Seal, and dry them in the Sun, or in some warm place; eate of these one in the day or night, putting one in your mouth, and let it lye till it be quite melted.

*To make a PASTE very delicate, rich, and very pleasant.*

Take one pound of red Quince-melade, which is made very smooth, one ounce of candid Lemmon-peel, one ounce of candid Citron-peel, one ounce of candid Iringo-root, one ounce of candied Ginger, one ounce of Dates sliced, and one ounce of Prunels; let all these be cut small, and beaten with a little Sugar to a PASTE, then put in your Marmalade to them, with four ounces of sweet Almonds blanched and beaten, and six ounces of fine Sugar beaten and searced, and a little Gum-Dragon, steeped all night in fair water; when you have beaten them extream well, then take it up, and mold it up with searced Sugar, and make it into little Cakes, of what size you please, and dry them upon Wax.

on Tin plates in an Oven after Bread  
baked. If you please you may perfume  
them.

make good Drink to comfort you in a  
cold Morning.

Take a pint and a halfe of Claret-wine,  
half a pint of stale Strong-Beer; boyl  
them with such Spice as you like very  
well, and a little Lemmon-peel; then  
beat the Yolks of four or five Eggs, and  
beat them very well; then put so much  
into your Wine, as you think will  
sweeten it; and after mixing some of  
the hot Wine with the Eggs, brew  
them and the Wine very well together;  
Let there be a little piece of Butter in  
the Sauce, be sure to brew it apace that it curdle  
not, for then it is spoiled.

an excellent Cordial Elethary,  
to restore one that is weak, or against  
Melancholy.

Take of Conserve of Burrage flowers,  
of Mary flowers, of Marigold flowers,  
of large flowers, of Betony flowers, of each  
one ounce, two ounces of Syrup

G

of



of Clove-Gilly flowers, two ounces  
the Syrup of the iuyce of Citrons,  
dram of Confection of Alkernes,  
ounces of the best Cinnamon Water,  
twelve or fourteen leaves of Leaf-Gold  
with one ounce of prepared Corral, either  
White or Red; mix all these together  
well, and take about the quantity of  
Walnut every night when you go to Bed.

*A very good Corall Water without  
trouble of a Still.*

Take two quarts of Brandy, and put  
it in a great Glass with a reasonable  
narrow mouth; put into it of Cloves,  
Nutmeg, Cinnamon and Ginger, of  
each an ounce bruised; Coriander seeds,  
Licorish, of each of these half  
an ounce bruised; Long Pepper  
Grains of each one dram bruised, Ele-  
campene one quarter of an ounce  
bruised; let all these steep in the Brandy  
fortnight, then pour it out into another  
Glass softly, so long as it will run clear  
then put more Brandy into the Glass  
where the ingredients are, and let it  
stand three weeks, and so long as

and there is any strength in the Ingredi-  
 ents, still put in more Brandy, and let it  
 stand every time longer and longer.

Then take your first two quarts of  
 Brandy which you poured off, and put in  
 four ounces of White Sugar-Candy, and  
 much Syrup of Clove Gilly flowers as  
 will well colour it, with store of Leaf-  
 gold; give two spoonfuls at a time: It is  
 good in case of any Illness or Swelling,  
 drive out any infection and venomous  
 humours; it is good for Wind in the Sto-  
 mach, and to keep out Cold.

A pretty Sweet-meat made of Grapes,  
 very good in Feavers.

Take Grapes and pluck them from their  
 stalks, and bruise them well; then strain  
 them thorough a Strainer made of French  
 Canvas; then set that juyce in a Gally-pot  
 over a Kettle of boiling Water for three  
 days; then take the weight of it in fine  
 Candy, and boil it to a Candy height, then  
 add in your juyce of Grapes, and boil it  
 till it be very clear, and scum it well, then  
 put it into Glasses, and set them into a stove  
 for a while.

*To make Marmelade with Barberries  
and Pippins.*

Take one pound of fine Sugar, and a pint of Water, and boil them together, and scum them very well, then put into that Syrup one pound of the best Pippins pared, and cut in quarters and Coared, boil them quick in this Syrup till they are extream clear; then take them and bruise them as small as you can with the back of a Spoon; then put to them one pound of Conserve of Barberries that is curiously made and stir them well together, and let them boil till they are well incorporated, and then put them into Glasses. This is very Cordial and pleasant in Feavours.

*To Candy Fruits after they have lien in Syrup.*

Take any sort of Fruit which you have preserved, as Apples, Pears, Plumbs, Oranges, Lemmons, Citrons, or any other, and lay them out of their Syrup all night to drain, then lay them upon Sieves and set them into a warm Oven to dry; then wash them over with Water where

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wherein Gum-Arabick hath lien to steep  
the night . and do it with a Feather ;  
then have in readines some White Su-  
gar Candy , beaten not fine but grossly,  
and some small , some bigger , so soon  
as you have washed your Fruit with  
Gum-water, then strew it over with this  
Sugar Candy , so thick as the Gum will  
hold them on, and lay them upon slicked-  
papers to dry in the Sun , and turn them  
often ; and if you see any fault mend it  
with more Gum-water and Sugar.

This is an extraordinary pretty way,  
and looks very delicately ; and as they  
lie in the Sun they will sparkle like Dia-  
monds : it is soon done , and with as  
little Cost as that which taketh up more  
time.

*To make a pretty Toy to hang up in the  
Kitchen to catch Flies, or rather to keep  
them from spoiling the Pewter ; or trou-  
bling People.*

Take a square Trencher , and bore a  
hole at each Corner ; then take four  
Crumbers of an equal bigness , and not  
too long , -and let them every one have  
a string , by which you must tie them with

pack-thred to the four holes of the Trencher, and let your Trencher be painted over, and when it is dry wash it over with Gum-water, and strew it thick with French-frost; then take some Barley, and stick your Cucumbers thick with the Corn, with the growing ends outward; then wash them over with Gum-water, and Brost them, and so let them dry as they hang; and on the top of the Trencher lay some pretty kinds of Toys, as Babel, Dogs, Birds, or any thing you fancy better, and tie knots of fine Ribbon at every Corner, which may hide the Stalks of the Cucumbers; they do look strangely and prettily, and the sight of them is pleasing to Children to quiet them.

*To lay on Leaf-Gold or Silver to any thing you would Gold.*

Take Gum-water, made with Arabick, and let it be pretty stiff; then lay it on with your Pencil where you would Gold, then take a little Cushion, made for the purpose, of very smooth Leather, and upon that cut your Gold with a sharp Knife, as you will; and to take it

Draw the edge of your Knife finely upon  
your Tongue, that it may be only wet,  
with which, do but touch the very edge of  
your Gold and it will come up, and you  
may lay it as you list; but before you  
lay it on, let your Gum be almost dry,  
else it will drown your Gold: and  
when you have laid it, press it down hard  
with the skot of a Hare, and when it is  
dry, burnish it over with a Dogs-tooth:  
this is the right way to lay on either Gold  
or Silver. You may gild any Wood, or  
bone, or Sweet-meats, as what you make  
a Sugar Plate, or such like.

To dress up a Chimney very fine for the  
Summer time, as I have done many, and  
they have been liked very well.

First, take a pack-thred and fasten it  
into the inner part of the Chimney, so  
high as that you can see no higher as you  
walk up and down the House; you must  
drive in several Nails to hold up all your  
work; then get good store of old green  
Hose from Trees, and melt an equal pro-  
portion of Bees-wax and Rosin together,

and while it is hot, dip the wrong end of the Moss in it, and presently clap upon your pack-thread, and press down hard with your hand; you must make haste, else it will cool before you can fasten it, and then it will fall down, do so all round where the pack-thread goes, and the next row you must join to that so that it may seem all in one, thus do till you have finished it down to the bottom: then take some other sort of Moss, of a whitish-colour and of several sorts or kinds, and put that upon the other, here and there carelessly, and in some places put a good deal, and some a little; then any kind of fine Snail-shells, in which the Snails are dead, and little Toad-stools, which are very old, and look like Velvet, or any other thing that was old and pretty; place it here and there as your fancy serves, and fasten all with Wax and Rosin. Then for the Hearth of your Chimney, you may lay some Orpan-Sprigs in order all over, and it will grow as it lies, and according to the Season, get what flowers you can, and stick in as if they grew, and a few sprigs of Sweet-Bayer: Flowers, you must renew every Week.

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but the Moss will last all the Summer, till  
it will be time to make a fire; and the Or-  
gan will last near two Months. A Chim-  
ney thus done doth grace a Room exceed-  
ingly.

*Another way for Chimneys very fine; but  
will not last so long.*

Take a fine thin Wainscot-board, a-  
bout three-quarters of a yard long, and  
proportionably broad, for what you do  
intend it; let it be cut in what form best  
pleases you.

I have seen some cut like a Rose and  
Crown; some a flower de Luce; some  
other flowers: when it is cut out, let  
it be all over thick with pieces of Wier  
sharped at one end, and drove in about  
an inch in length; each of them: then  
lay it upon a Table, and take some Clay  
wetted a little, and lay all over it, till  
you have quite filled up the Wiers with  
the Clay, for it is they must hold it on:  
Then round about the edges every  
where, stick it thick with little small  
sprigs of green Tamarisk or Cypress,  
or for want of either of these, take  
Yew-sprigs, and be sure to stick them so

G.

that



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that not any part of the edges may be discovered; then according to the form of the Board you must choose your Flowers, and Herbs.

If it be for a Rose, then your Flowers must be all Red, yet of divers kinds, if there be a Crown that must be all of Yellow flowers, if a Flower de Luce, then Blew, or Purple and Yellow, and so to every other; let your Flowers be all picked ready, and every sort laid by themselves; then run the Stalks of them into the Clay near to the Flower, and so do till you have finished all; and put the Greens also in their proper place, as in the leaves and herbs of the Flowers, when you have quite done, set it into the Chimney, and let the bottom of it rest within a great Flower-pot, such as they make for Chimneys: It must be lifted by three or four People at once very carefully, or else you will spoil all; for it will be so weighty, and the Board so thin, that it is easily broke in the moving. When you have set it as it should be, then cover your Chimneys-Hearth with Green things, and then with fine Flowers, and be sure to cover your Pot also that there may be no discovery; it will

will be fresh two Months if you sprinkle  
with Water.

I have here directed you to many  
things, which will (no doubt) be plea-  
sant and profitable to you. Give me leave  
now to treat a little concerning the Be-  
haviour of the Female Sex, and to give  
Council to those who need it, because I  
find there is some need of it. In my  
Book called *The Ladies Guide*, I did  
speak very much to them, but most to  
the Younger sort. My intention was to  
have enlarged that Book, if Mr. Newman  
had done me that right, as to have let me  
know when he would print it; but it  
was his pleasure to employ another, who  
hath so transformed the Book, that it is  
nothing like what I had written: It is  
now about Eight years or more since I  
writ that *Guide*, which was Sold for  
twelve pence the Book; and it is above  
twelve Months since the New one came  
out, which sold for half a Crown the  
Book. I thought to have sued him for  
it, but he very cunningly prevented that  
by taking advantage of me; notwith-  
standing he must give me leave to  
say the truth, That that Edition was  
none of my Writing, I will never allow.

W. J. C.

what I do Write, nor am I willing to own what I write not. He did indeed (after I had Cavelled with him, and shewed him wherein I was abused by his Writer) give me a small matter to look it over, and told me that I should take out, and put in the room of what I best pleased, and agreed with me by the Sheet what to give me which I did accordingly: and truly, dealt very Friendly with him; for took away nothing but that which was scandalous, ridiculous, and impertinent, and put in only that which was innocent and harmless: So willing was I to be peaceable with him, and I thought he would have been Civil to me; but when I brought it to him, he did not give me the one half of what I bargain'd for: I asking him why he dealt so unworthily with me? He said it was his humour to give me no more. So now he may take notice that it is my Humour to let all People know, that I was abused in that his late printed Book. He told me, he cared not for my Name, he would print it without it, if he do so, I have nothing to do with it. I should not speak so much did I not find a prejudice for

for People of worth do wonder why I would Write so; and I have vindicated myself to those who told me of it, with telling the Truth. Now to proceed:

In that Book which was mine (called *The Ladies Guide*) there was as good Instructions to Youth, as I can imagine to give; and also to all manner of Servants, what their duty was each one in their several Employes; and there was the Mistresses part as well as theirs: The Wife to the Husband, the Widow to the World: and indeed when I writ it, I could not tell how to say more. He would do himself much right, as well as me, to print the same *Verbatim*: in the mean time I desire you to observe what I shall say, which may do some of you much good for the future. There are very many at this present time who want Services, both Gentlewomen and others, and some of them very well accomplisht (those I find to be the most humble, and willing to please:) Another sort there be which have little in them yet none but great Places will serve them; which when they have wearied themselves to find, and at last miss of what they have propounded to themselves,

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selves, they are ready to run any extravagant Course, still to purchase fine Cloths, then to conform to any Civility or Manners, or to take the Advice of those who would assist them. Some who have apt Wits, and that same Nature hath been favourable to, they are Counted to be Players: Some other of them go to Bawdy Houses: Some are tempted to Steal. And thus many wickednesses are committed against God and Man, and themselves brought into a most miserable condition of living, or to a shameful end whilst the first I spake of are diligent to get wherewith to feed and clothe themselves by some honest employ or other, till such time as it shall please God better to provide for them, and keep close to their business (not shewing themselves in the Streets, but when they have just occasion to go forth:). Such as these last shall never want my Assistance, if it lye in my power to help them; for it is a great deal of pity but that all Ingenious and Honest minded Persons should be encouraged. I do love such with my heart, and do beseech them still to trust in him who is able to remedy all, or to give patience in sufferings. I will now  
tell.

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tell you several Causes which may bring good Children, and Children of good Parents, manytimes, to be in Distress; also, Why the other do commonly run into Wickedness, and what may for the future prevent such Miscarriages, with my loving and Christian Advice to both their Parents and them; and somewhat to those under whose Tution they are, or may happen under.

---

*The Cause why good Children, or the Children of worthy Parents, are oft-times in a distressed Condition.*

**I**T hapneth oft-times, that a Gentleman having a good Estate, but many Children, he, and the care of a good mother together doth make a very good shift to bring them all up (in appearance to the eye the World) very handsomly; their Attire being such as becomes his and her Children; their Education such as is fitting for, or the best which can be attained in that place.

place they live in: this they do till some of the Eldest are Women grown; and by that time they are considering how to bestow them in the World, finding the Charge to be too great for them. If an Elder one Marry; although there be one less in the Family, yet carries more with her, than, if she had stay'd, would have been spent upon her: Her Husband perhaps in a short time, by playing the Ill-fellow, is quite ruin'd, and his Wife turn'd home to her Parents again, with a Child or two to provide for. Where, after a while she cannot abide to hear her Husband blamed, neither is she willing to burden her Parents so much, she endeavours to get into some good Service to be Nurse, and leaves her Child or Children with them. She hath her affliction, and doth waste her self with grief and Sorrow. The Parents find themselves so burden'd, that they must needs send some of the rest out to Service: and here they come to *London*, perhaps to some Cozin or some Friend, thinking to get some place or other quickly, but find it a hard business. Their Friends beginning to grumble at their being, their Cloth beginning to wear

out.

not, and all their Mony spent; then do  
they find themselves in a desperate Con-  
dition, and do seek some place or other  
Lodge in, and are content to be im-  
ployed in any honest way to get a penny,  
if they can procure a Service; being not  
willing to return to their Parents, to add  
to their grief. Some men are undone by  
Wretchedness, some with the Ill-chance of  
Die; some by Fire; some by Sea; some  
by long-sickness; some by Robbery; some  
by Suits in Law; some by War; and  
many other waies there are to bring Men  
to destruction; and then their Wives and  
Children must needs be exposed to Mi-  
sery: The poor Mother, she imployes her  
self in somewhat or other to maintain her  
self, the younger Children, who are not  
yet able to take care of themselves: and  
for the Elder ones, they are forced to Ser-  
vice, and are fain to accept for the present,  
which are but slavish, rather then to  
follow any Ill-course of Life. All these,  
you will say, have their Afflictions, and  
you have sufficient Reasons for the Causes  
thereof.

The



*The Causes why others do commonly  
fall into Mischiefs and Wickedness.*

They are such whose Fathers have died when they were young, and whose Mother perhaps by a second match hath ruin'd her self, and them, or she hath been left in so miserable a condition, that she hath not been capable of Advising them, nor able to bring them up as she should do in the Fear of God: so that wanting that, they have grown Rebellious to her, and forgot their Duty, and then liable to all Temptations whatever. Some Parents have both died, and left their Children to the Care of some near Friend, and their Estates to be managed by them for their Childrens good; and those Trustees have been neglectful of those in their Charge, and have spent all which was left for them, and then exposed them to the mercy of the World, without Education or Money: And some are naturally inclin'd to Wickedness, and that is worst of all; For it is as hard to bring them to good, as to wash a Black-Moor white, or to make a Fool wise; both which are I think impossible.

able: some for want of good Principles, and which have been left too much to their own Will, to do even what they list, and when they list. God knows our Nature of self is prone to nothing but Evil; therefore how happy are they that have careful Parents, that are not over-fond to leave them to their own Will, nor cruel to them in their Corrections, but do wisely and soberly, religiously and lovingly Nurture them, and strictly keep them to Church, and Family Duties, such do seldome go astray; for God will certainly bless those Children for the Parents sake.

And how unhappy are those whose Parents are careless of their Childrens Education, and not only so, but do also ruine them by giving an ill Example.

Of all these which I have mentioned, I at this present know some, both Parents and Children, every one of their Conditions in particular, and am truly sorry for their Affliction; for certainly there is no greater Grief than ill Husbands, and ill Wives, cause to one another, or what ill Children create to their Parents or they to them.

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I thank God, though I have passed through many more Afflictions and Troubles than thousands of my Sex, yet I never had an ill Husband, nor undutiful Children, but (on the contrary) I have been married to two Worthy, Eminent, and brave Persons; and I have four Sons, as good Children as ever Woman did bear. For my own part, I can say nothing for my self, what Wife or Mother I have been, but if no Accusation come against me, I have no reason to accuse my self, I give thanks and glory to Almighty God, for what benefits I have received from time to time; especially for those Blessings which I do at this present enjoy; The lives and welfare of my Dear Children, The happy choice which two of them have made in their Wives, and that I have lived to see two sweet Babes from their Loyns. Such like comfort as this I wish to all good Christians.

Adieu

Advice to Parents concerning their Children, and advice to Children concerning their Parents: Also to any Person under whose Tuition they may be; which (if well observed) may prevent much wickedness for the future.

**YOU** who are the Mothers of Children, I advise you to have an especial Care, first, That they be well-grounded in the principles of true Religion: that they keep duly to Church and Family Duties: That they Daily ask for Blessing; and make them to know your Distance, by keeping them to all Reverence: Let them be lovingly and quietly Governed; not with perpetual Chiding and Brawling, but treat with them mildly and gently; unless you find them Refractory to your Commands; if so, then some Austere language must be used: and when they do well be kind to them, and encourage them. Let them not be too nice in their Diet; but teach them to know, that

God

God is worthy of Thanks and Praise for the least bit or drop they Eat or Drink. Let them be neat and decent in their Habit, not at all Extravagant: have care what Company they keep, and not give them too much Liberty, neither deny them lawful Recreation: let them not have the command of your Purse, neither let them be without a little; and as they manage that, give them more. Let them learn whatever they are capable, or that you have opportunity for the Learning, and especially what their Genius is inclined to, for that to be sure they will be excellent at. Let them be fully employed, but with diversity of things; that will be delight to them, and they will have no time to give heed to wicked Temptations, nor no room for idle Thoughts. Suffer them not to tell you a Lie, but encourage them alwaies to tell the Truth; for lying is the ground of all Mischief. Teach them to be Honesty in their Cloths, and too sparing of them. Let them learn the way of House-keeping, by acting your Commands. Let them know how to entertain Friends, and to be Courteous to Strangers, and loving

ing to your Servants; not Domineer-  
 over them; nor yet too familiar with  
 them. Advise them to be modest in their  
 Marriage in mens Company; for fear of  
 Censures. Suffer them not to be loud in  
 Discourse; nor Snappish and Peevish  
 to any. Give them Counsel, who are  
 the Children; to Love one another, and  
 to give more than ordinary Respect  
 to the Eldest.

These things, if you will please to  
 say to Command them, and they  
 be careful to obey you, you shall  
 need to doubt of your happiness in  
 them; and they will alwaies have rea-  
 son to bless God for such a Parent, for  
 those who were not only the Cause  
 of their being, but also of their well-  
 being. But if by ill Fate (after all this  
 care) you should have a Rebellious and  
 factious Child, your frequent Prayers  
 to Almighty God will be the only way  
 to reclaim them. But truly, I do think  
 there is no other way, nor any better  
 way to prevent wickedness in Children,  
 than this I have proposed, which per-  
 haps you may say is needless, because  
 you know already how to order them.

I beseech your pardon; for we are not fit to advise our selves as others, for Indulgence oftentimes blinds us: Therefore we are fitter to Advise one another, than any one to Advise themselves.

Neglect of Childrens good, by being over-fond ruins them; too much Severity doth so too: I cannot tell which is worst. Therefore it is good to shun Both, and keep the middle way.

All you Children, who have Parents living, observe your Duty to them, whatsoever they Command you, do, God will bless you the better; for he hath Commanded you, to Honour your Father and Mother. If they do Command you, bear it patiently, and do not provoke them to continue their Anger: Give unreverent Answers, but be silent and submissive to them.

Be careful of your time, when you Learn any thing, and do not let the Day (which they are willing to distribute for you) be lost through your Idleness. Observe every one how they do in their Houses, and how they do in this or that, and what you cannot

memorise

number; that write down; that it may  
ad you another time.

Be careful of your Parents when they  
Sick, and reverence them when they  
Aged. Burthen them not when you  
me to be of Age of Discretion, but  
ink with your self how, or which way  
ease them.

Take heed what Company you keep,  
fear they corrupt you, and draw you  
to mischief.

Go not from your Parents without their  
ave, least you grieve them; and bring  
Curse upon your selves, by Disobeying  
em.

Depend on no Friends, but trust in him  
who is able always to provide for you, and  
that will never fail those who wait upon  
him patiently without distrust; he is never  
tary of hearing the complaint of the  
Widow and Fatherless, nor of any who  
are in distress. On the other side, do not  
neglect or slight your Friends, but shew  
your duty to them in your respects, and  
give ear to their good Counsel.

When you are absent from your Pa-  
rents, be sure to Write to them so often  
as need shall require, and let not what

H

you



you Write be impertinent and troublesome.

If God hath blest you with a good Lady or Mistress, be you observing always what may please her, and be humble and modest in your Behaviour; be neat and Housewifely in your Cloaths, and lay what money can handsomely be spared. Be careful of what she gives you, or what you have in your Charge, that by so doing you may oblige her to be loving and kind to you, and cause her to speak well of you. Do not keep familiarity with any, those by whom you may improve your time.

If you be an Apprentice; be careful that you learn your Trade well, that you may live another day: and let not the Money your Parent or Friends gave for your good be thrown away by your Neglect and Carelessness.

If God hath blest you with a Fortune, be careful to improve it and trust not too much upon it. Never consent to Marry with any Man without your Parents or Friends Consent, lest you be the Cause of their Grief and Sorrow and bring your self to Affliction and Misery.

All you who have any Young Maillens,  
 or Gentlewomen, under your Charge or  
 Tuition, be you alwayes mindful of their  
 Good as well as your own. If they are put  
 in School to you, or Apprentices, let them  
 not loose their Youthful time; which can-  
 not be redeemed; but keep them strictly to  
 their Duty in a loving and mild way. If  
 they come as Servants to you for Wages,  
 be not cruel to them in severe Language;  
 but impose more upon them than they  
 shall be able to perform; nor pinch them  
 in their Diet; but allow them such Food  
 as is convenient for them.

When they do their Duty to you, be  
 you pleased to encourage them, by giving  
 them good words, and bestow some small  
 Favour on them. Advise them how to lay  
 out their Mony, and never to spend all, but  
 keep some for a reserve. Let them go decent-  
 ly, not vainly and proudly; and command  
 them duly to the Service of God.

I think I have spoken sufficiently  
 to all I mentioned; and as I mean  
 well, so, I hope, you will all of you  
 take it well. With this my advice  
 I wish you the Blessing of GOD,

and do desire the same from you upon my  
 self; which is all the Commendation I do de-  
 sire or expect from you. *Be pleased to take notice, that in my  
 Book The Ladies Guide, of childing, &c.  
 methinks for the Writing of Letters, there  
 was only to such as were Young, & some  
 Servants. I think it not amiss to give some  
 Forms or Patterns of Letters for Elderly  
 more serious people. For I do daily find  
 that in Writing most Women are to learn.  
 They many times spend their time in  
 Learning a good Hand; but their English  
 and Language is, The one not easie to un-  
 derstand, The other weak and impertinent.  
 I met with letters my self sometimes, that  
 I could even teach them as I read them, they  
 are so full of impertinency, and so tedious.  
 I will begin with one of them, not that  
 you should take example by it to do the  
 same, but I set it as a thing to be abhorred,  
 and shun'd, as vainly and proudly, and  
 not duly to the Service of God.*

I think I have spoken sufficient  
 to all I mentioned, and as I  
 hope you will all be well,  
 With this my advice  
 I wish you the Blessing of GOD  
 Amen

what in English is, and tell me which

word you know.

From a Sister to a Brother, far distant

from London.

Dear Brother,

MY love remembered unto you; Hop-  
ing that you are in good health as  
I am at the writing hereof, praised be  
God! I hope you got well to your jour-  
ney's end; I pray let us know. My Father  
and my Mother do remember their Love  
to you and my Sister Betty remembers  
her Love to you; and my Brother John,  
and my Brother Nicholas do so too; and  
my Cousin Charles is Married, and she  
doth remember her Love to you; and her  
husband remembers his Love to you, and  
is acquainted with you. My Cousin  
John remembers his Love to you; and my  
Cousin Nan remembers her Love to you;  
and I remember my Love to you. So I rest

Your loving Sister till death,

Elizabeth Spanner.

You see in this Letter how ridiculous  
it is to write after this manner, the lan-  
guage being both impudent and foo-  
lish. Give me leave now to show you

what ill English is, and tell me which is worst, for I do not yet know.

*From a Daughter to her Mother.*

Dear Mother, I love to remember you  
**M**Y duty remembered unto you  
 Hoping that you are in good health  
 as I am at the Rising hercof praised be  
 God, this is to let you understand that  
 have received the things you sent to me  
 Thomas Frengs and he had a grov of me  
 the bringing them, I pray do not forget  
 my Come I left in the Kitchen window  
 my Aporn in the Chamber, pray send  
 them, as to me, I hop my Father is well  
 and my brother Ned and my sister Jane  
 and I hop gody wels is wel thus with my  
 love and duty to you I rest

*your dutiful daughter*

Ann Blackwell.

Now I have shewed you how ridiculous and simple, and how impertinent these are; I will also shew you how to write that it may be efficacious in what you

which you shall desire, and also acceptable to  
 those you Write to. You shall find here  
 Letters upon all Occasions which com-  
 monly concern us; and some others which  
 accidentally may happen. Observe that  
 you are not to Write word for word, but  
 to take the manner of the Form it will  
 teach you, and by so doing you may save  
 your Purse, and keep your Secrets to your  
 self.

Take notice that those Letters I shall  
 write as from People well knowing, is not  
 to teach them how to Write, but to teach  
 them how to Answer them.

*From a Mother to a Daughter in a Ladies  
 Service.*

Dear Child,

I do desire to know how you do in  
 your Service, and whether or no you  
 think you shall be able to perform what  
 you have undertaken: however I com-  
 mand you to be very diligent to please,  
 that you may by that oblige your Lady  
 to be kind to you, and willing to keep  
 you. Be careful to serve God, and be  
 pleasing in your Carriage to all People.  
 As soon as I know you shall stay I will  
 send your Trunk, and other things.

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Thus with your Fathers and my blessing  
to you, and your Brothers and Sisters  
Love, I rest

*Your careful and loving Mother,*

*March 3. 1663.*

*Sarah Wild.*

*The Answer.*

*Most Dear and Honour'd Mother.*

I Received yours dated *March the third*,  
and do give you humble thanks for  
your Motherly Care of me; I have not  
yet been long enough to give you a full  
account how my Lady will like me; I  
hope well, because as yet she finds little  
or no fault with me. I beseech you to  
assure your self, that if I should be re-  
turned home to you again, it shall be for  
what I cannot do, not what I will not  
do; but I hope better things, and I will  
stay here if it be possible, for it is a wor-  
thy Family, and they are very kind to me.  
My Lady likes my Dressing very well,  
and also what I Starch, but she would  
fain have me more curious in my Point-  
Work. She will not let me wash her  
Chamber because I should not spoyl my  
Hands for Work. If she like me well,

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all day long, for I like her Service very  
well. I Tell with my humble Duty pre-  
sented to you and, to my Father, with my  
Love to my Brothers and Sisters, and to  
my Friends, I take my leave, and do  
afflict you to esteem me as I endeavour  
to be.

Your most Obedient Daughter,

Mary Will.

From a Sister to a Brother.

Dear Brother,

Your letter has first caused much

Grief, both to our Parents, and to

your loving Brothers and Sisters;

but since we hear of your welfare, and

very good liking, we are as much joyed,

and do heartily wish and pray for the

continuance of the same. We want the

comfort of your Company; but we can-

not live together, for each other. This

is a miserable World, and every one must

be careful and industrious, or else it is

impossible to escape the Troubles which it

brings upon people. We are happy in our

Parents, that they took such good Care



for us in our Education, to make us able  
to live in the World. I thank God I am  
in a very good Place, where I have the  
Love and good word of the People I serve.  
I do not doubt but to gain it more and  
more. My Mother as well as my Father  
Commanded me to write to you, and as  
you know their Indisposition, or else my  
Father would have Written to you him-  
self. He hath been ill of the Gout, and my  
Mother of an Ague; but I hope they will  
both do very well again. My Brother  
*James* hath also hurt his Side by a Fall, but  
he is on the mending hand. Thus with my  
Fathers and Mothers Blessing to you, with  
mine, my Brothers and Sisters Love to  
you, I rest,

*Dear Brother,*

*Your ever affectionate Sister,*  
Decemb. 4. 1685.

*With much hopefull  
comfort to your Company*

*From our Brethren in another  
Honoured Friend,*

I have written to you several times  
to let you know what I have done  
concerning the Business you were pleas-  
ed to intrust me withal; but having no

Answer, I fear my Letters have miscarried. This is now again to give you an account of what I have done. So soon as your Letter commands came to my Hands, I went straight to Mr. Sherwin, and demanded your Money, delivering the Letter of Attorney you sent, to peruse, that he might know the truth, but he willing to shew off, told me, that he would pay it to you so soon as he could see you, and speak with you about some Business which concerns your good. If hee keep his Word, I will do very well, I was also with Mrs. Madewell, and she hath paid me; also with Mr. Stockwell, and he hath paid me. I pray do me the favour as to see my little Girl for me, and know what Nurse wants and I will send it down. I shall trouble you no more at present, save only with the Service and Respects of

Your most Affectionate Kinswoman,

and Humble Servant,

Novemb. 2, 1667.

Ann Boorman

I hope you do well, and that you have recovered your Health again. I pray God continue it. Your Mother remembers her Love.

be it understood that I am not to be  
*The Answer.*

*Dear Friend,*

I Received yours, wherein you have  
 given me full satisfaction concerning  
 what I desired you, for which I most  
 humbly thank you, and do desire you  
 will be pleased to accept this Token  
 from me: I wish it were better; but I  
 know your Temper so well, that your Eye  
 will not be over-curious with me, and  
 mind the Gift more then the Giver; but  
 take all in good part. I have seen your little  
 one, which is in good health. Nurse wants  
 nothing at yet. All our Friends here are  
 well, and desire you to accept their Love  
 and Service. Thus with mine in particular  
 to you, I rest  
 Your ever obliged Friend,

and devoted Servant,

Novemb. 2. 1667.

J. M.

From one Sister to another.

*Dear Sister,*

I Am very glad to hear you do so well,  
 and that you have recovered your  
 Health again; I pray God continue it  
 to you. My Mother remembers her  
 Love

and Blessing to you, and desires you  
will send her the Receipt for the Stone;  
she hath great need of it, both for her  
self and others. She desires to know when  
you think you shall come to Town. I have  
a little haste, and cannot else at present  
send my dear Love and Respects to you, and  
tell you that I am, and ever will be,

*Dear Sister*

*Yours ever in love and service*

Mary South.

*From a Lady to a Gentlewoman, whom  
she hath a kindness for.*

*My dear Friend,*

**Y**OUR Humility commands what Fa-  
vour lies in my power to do for you  
or yours; therefore if you can conde-  
scend that your Daughter shall be a Ser-  
vant to me, you shall find that I will  
be more a Mother than a Mistress to her.  
I doubt not of her Abilities, since I  
know your care hath been very much  
for her Education. However, I may find  
her not at present altogether fit for my  
Service, yet I am confident she will be  
capable that I do intend her good;

and

and in relation to that, I know she will endeavour to please me, or else she must not be your Daughter. Fear nothing in me, I value your worth, and shall also value your Child; and what is wanting in her, I shall not spare my Purse to give a full Accomplishment to her; therefore you please to send her speedily it will be very well, because at this time I am destitute, yet I might have the Choice of many Accomplish'd Women, were it not a particular Kindness I have to you, that causes me to refuse them. I desire you will let her be handsomely Cloathed for your Credits sake; which, if you lack Money to do it, let me know, and I will soon furnish you. Thus desiring you not to delay, I remain

*Your Friend to love*

*and serve you,*

**M. C.**

*The Answer.*

*Madam,*

You have so much obliged me by your goodness and Charity towards me and my poor Child, that we are even transported with joy. Poor Girl, she sleeps not in the night, least any thing should happen to hinder her coming to you. Her Cloaths are making but indeed I have not where-with to pay for them, nor to provide other things which she very much wants: therefore since it is your Ladyships pleasure to lend me Money, I beseech you it may be speedily; and so soon as her Cloaths are finished, and other things bought, she shall tender her Duty, and Service to you, and I will give her the best Instructions I can. I hope she will not be refractory to her Duty, but strive to be a good and faithful Servant; yet, if she should have any Childish faults, I beseech you, pleased to let me know, that I may rebuke her for them. Be pleased to accept of my humble Service, and to believe that I am, *Madam,*

*The most humble of your*

*poor Servants,*

*C. H.*

*E. D.*

*From*

From a wife to her Husband Craving his  
pardon for her long absence from him.

Dear Heart,

When you gave me leave for my Journey, I did intend no other but to Return according to your Order; but the much Kindness, and Intreaty for my stay, together with the late very ill Weather, hath caused me to transgress my bounds, which I do wholly trust to your Goodness to pardon, and do the more hope for, because it is the first time I ever offended you in this Nature. I do desire, you will please to let me know how you and my Children do, and whether our Servant doth her Duty; likewise how our little one at Nurse doth; and I desire you also to send me some Money speedily, to bear my Charges to you. This is all at present, save only the Love and Duty of

Your most obedient,

and loving Wife;

C. H.

E. D.

From



*From an Aunt to her Niece.*

*Dear Niece,*

Our Parents being Dead, I would have you take notice that I shall take Care of you; therefore do not think your self destitute in the World. On the other side, I would have you endeavour what you can for your self, in an honest way; but want nothing that is fitting for you. Be careful you do not consent to Marry with any Man, without my leave, for fear you make your self Unhappy. I have sent you a Bible, and twenty shillings in Money by the Carrier. I pray let me know if you have received it or no. Be careful in the first place to serve God, and to please those whom you serve; and you shall never be forgotten by

*Your most Affectionate Aunt,*

M. C.

*Thine*



*The Answer.**Honoured Aunt,*

I Never doubted of your Kindness, but could not have expected so much as you are pleased to shew me, because I know I have never deserved it. But since I know your Care for me, I do assure you that it shall cause me to be more careful of my self. I have received the money and the Bible, and do give you most humble and hearty Thanks for them. My Lady finds little or no fault with me, therefore I presume I do please her. I have not an overstock of Cloaths; neither can I complain of much want; yet if I had a new and fashionable Gown it would do me Credit. I have somewhat towards it, and if you please to make it up, I shall be the more bound to pray for you; because no Body is now esteemed without fine Cloaths. For my Marrying with any one without your Consent, I shall not be so mad; neither do I think any Man will as yet be troubled with me. When you think it is time, I had rather take your Choice than my own: In the mean time, I shall endeavour only to perform  
what

that I am obliged to, and to shew my  
Duty to you. Thus with the tender of  
my humblest Respects, and Service, I  
take leave humbly, and remain,

*Dear Aunt,*  
Your most obliged Niece,  
and most humble Servant.

E. C.

*From a Widow to her Friend, desiring her  
Assistance.*

*Dear Friend,*  
Stile you as I have alwaies found you.  
But now is the only trial of a Friend  
in this my necessity. It is not unknown  
to you the Change which I have now  
upon me, and the many Troubles I am  
involved in; my Husband having had a  
long time of Sicknes, and died in Debt,  
so that I have little or no Comfort in  
my life: Yet, if I had a stock to begin,  
I could set up my own Trade, and live  
very well; but who to ask, besides your  
self I do not know, and how to ask you  
I cannot tell, having already been so  
much obliged to you; yet my Necessity en-  
forces me to crave this one Favour from  
you, That you will please to lend me  
10 l. for the space of one whole year,  
and

and I will faithfully returne againe  
many Thanks. This if you will please  
do, will give a new Life to

*Your most faithfull Friend,*

*to love and serve you.*

*Answer to the last Letter.*

*On The Answer.*

*Dear Friend,*

Am very sorry for the occasion of your  
sad Letter, and shall not deny your  
Request, in hopes that the grant thereof  
may make you happy: yet I do assure you  
that were it any one else who did sue  
upon such an account. I would deny them,  
for the World is so base, and Money is  
hard to come by, that there is hardly any  
that will let Money go out of their hands.  
I shall freely lend you so much, and for a  
longer time than you do propound; but I  
would fain speak with you first, and advise  
you in your Way: Therefore do not de-  
lay the time, but come as soon as possible  
you can, and you shall find me then, I will  
for ever;

*Your most faithfull Friend,*

*And ready to serve you*

*From*

*From a Woman in Prison to her Friend to help her.*

Dear Friend,  
Suppose you have heard how wrongfully I have been dealt with since my husbands departure; how they have accused me of what I was never guilty of, and cast me in Prison to my great Discharge and Detriment in the World,

I desire that loving favour of you as to me and feeine, and to lend me a small sum towards the defraying of my Charges here, and then I make no doubt but I shall quickly quit of this place. Dear Friend, have Pity on me, and if ever it lie in my power, I will restore you Seven-fold. Thus with my due Respects to you, desiring speedily to hear from you, I rest

Your true Friend and Servant.

*The Answer.*

Dear Friend,  
I Am extream sorry for your Trouble; and do verily believe that you are much wronged, therefore I shall assist you in what I can. I have some business to dispatch this Week of great concern,

cern, which will keep me in, but upon Monday next: (God willing) I do intend to be with you, and answer your desires: In the mean time I desire your comfort your self, and to be assured that I am still your loving Friend to serve you.

*Your loving Friend to serve you.*

*From a Seaman's Wife to her Husband.*

*Dear Husband,*

**S**ince your departure our little Boy is dead of the Small-Pox; and our Girl hath been ill too, but now I thank God she is reasonable well again. I desire you will remember to bring me home some things for my House. *Edward Long* desires that you will not forget what he spake to you for; as also Mrs. *Chapman*. We are very glad for your safe arrival, and wish you a speedy and safe return; but specially

*Your poor but loving Wife.*

*From a Servant to her Mistress, concerning her Charge.*

*Madam,*

**Y**our sweet Children, I thank God are all very well; but think me for your coming home. I have spoken with your Tennant, Goodman Porter, and you

desires you should know that the Money  
will be ready for you at your Return; but  
for the Widow *Totnham*, she hath had  
great Loss lately, therefore she desires  
our Patience yet a while. I have no more  
at this time but the tender of my Duty and  
service, beseeching you to believe that I

*Your obedient Servant.*

*A Letter of Complement from one Friend  
to another.*

*Honoured Friend,*

**T**He last time I saw you, you laid on  
me such an obligation of Kindness  
I fear I shall be never able to Re-  
turne; but I will endeavour what possible  
I can. I wish you would do me the Fa-  
vour as to lay your Commands on me,  
when I should give you some proof of  
my Gratitude, and I know you are so  
good as that you will accept the Will  
for the Deed. I desire you will please,  
when you have a leasuretime, to Honour  
me with your Company; of which I  
shall be proud as well as happy, and I  
presume our Air would do no harm, but  
rather good; you also add to the Favour,  
you please to let me know a little before,  
that

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that I may meet you some part of the way.  
Your God-son is very well, but is dis-  
able as yet to shew his Duty to you. I de-  
fire you will please to bring little Miss  
with you, and then I shall hope to enjoy  
your Company the longer. for I know  
you cannot be without her many daies. If  
you please to grant this, you will oblige  
her who is, and ever will be

Your most humble Servant.

The Ladies Answer.

Madam,

**A**Ll that I have ever done, and can  
imagine to do, cannot merit the  
least of your expressions, which if I  
did not believe to be Realities, I should  
wrong you much, for I am very well  
acquainted with your temper. For your  
desire of my coming to wait on you,  
I do assure you, you might have spared  
your Invitation, for I did intend to  
come however; and seeing it is your  
desire that Miss should come too, she  
shall wait on you with me. I cannot  
tell what day I shall come as yet, nei-  
ther am I willing to tell you if I could,  
because your free and noble heart will



I am so glad to hear of your recovery  
 I should be very glad if I should  
 be satisfied when I would come some  
 time within this fortnight I shall not fail  
 to show what I am and ever will be  
 I am your very affectionate and devoted son  
 and humble Servant

Letter from a Mother to a Daughter  
 who had just returned from her...

Susanna II  
 I Could never have believed I had  
 so wicked a Child, as you have  
 proved your self in your late Actions:  
 You have not only afflicted me, but ut-  
 terly ruin'd your self; your Reputation and  
 your Credit for ever. Had your Father  
 lived, you never durst have af-  
 fected to think upon such Wickedness:  
 His Severity kept you in awe; but my  
 Indulgence hath spoiled you. What  
 Excuse had you justly to leave me and  
 go into that bad Company (which I have  
 long gave you warning of) I believe  
 hath ensnared you. You are my Child still,  
 though never so bad, and I your Mother  
 and



and if I thought you would be reclaimed, I would freely forgive you all that is past, for my heart still yearns upon you, but if you resolve still to go on in Wickedness, think not of coming near me. Therefore bethink your self speedily, and let me know what you intend to do. I am yet

*Your very loving, though I am  
very much afflicted Mother,*

E. H.

*The Daughters Answer to her Mother.*

*Dear, and Honoured Mother,*

**G**OD forbid that your Indulgence to me should be the Cause of my Miscarriage. I do confess my Fault, and most humbly crave your pardon, which I desire I may be assured of, before I return to you; else I know not with what face I shall look upon you. You are not at all deceived: It was that ill Company you warned me from, which did entice me upon pretence of going only to make Mercy; but after I was gone from you, I soon perceived they

would

would have quite ruin'd me; and I fear  
 you do believe they have in part done so;  
 but I do assure you, that no harm hath  
 happened to me, save your just displeasure  
 for my coming away, and the discredit  
 I have got by so doing. I stayed not in  
 their Company, after I found out their  
 design, but gat me from them unawares,  
 and would willingly have returned home,  
 if I durst: Therefore be pleased to quiet  
 your Thoughts, and do not think your  
 Child is a Strumpet, although she hath  
 done foolishly. If you please to receive me  
 again, and freely to pardon me, you shall  
 find that I will strive alwayes to shun the  
 occasion of Evil, and ever be truly care-  
 full to obey you in all things. Therefore,  
*Dear Mother*, forgive your poor unwor-  
 thy Child, and she will be always bound  
 to pray for you, and ever be

*Your obedient Daughter,*

M. H.

*A Letter from a Gentleman to a Relation  
in which he doth advertise her of some  
Adversities laid against her.*

*Madam,*

I Chanced not long since to be in some  
Company, who, methought, did take  
a great deal of liberty to speak of you;  
and indeed their language was such, as  
I held it more wisdom to employ my  
self in a Book which lay by me, than  
to seem to observe, or to participate with  
them. I assure you, I minded not the  
Romance that was before me, but wholly  
employed my Ears to bring me (if pos-  
sible) what the drift, and what the occa-  
sion was of their Discourse; but instead  
of satisfaction, they created in me a mul-  
titude of Troubled Thoughts. I had ever  
an honourable esteem of your Vertue, and  
have been so great an Admirer of your Per-  
son, and excelling Beauty, that I have suf-  
fered (though never known to you) great  
torment for your sake. Love indeed did  
command me to commence my Suite to you;  
but the near relation we have of each other  
forbad me: However, I know I did not  
transgress, in continuing an innocent Love  
and

and Respect to you, and resolution to  
 serve you in what might be in my power  
 to do for you; also to vindicate your Ho-  
 nour upon all accounts. Now, *Madam*,  
 perhaps you will say, Why did you not do  
 so now, when you heard me Abused and  
 Asperged? Your pardon I beseech you for  
 that. I Answer thus: I could most willingly  
 have given that Person who did most vil-  
 fie you, a Challenge, and would have been  
 content to have lost my dear Blood for  
 you; could I have had the happiness to hear  
 from you how the business was. For an  
 answer Mens Passions without the true  
 ground of all, is rash and vain. I presume  
 it will oblige, though not please you to  
 have this intimation; and it will oblige me  
 more to hear from you, what might be the  
 occasion of this. I doubt not but you will  
 deal candidly with me, which will teach  
 me what I have yet to do. I blush to ques-  
 tion you; but it will be no prejudice for  
 you to Answer: therefore do him that Fa-  
 vour, as to receive a few Lines from your  
 Hands, who is, and alwaies must be,

*Madam*,  
 Yours truly devoted, and most  
 humble Servant *John Smith*

*The Ladies Answer, in which she vindicates her self.*

*Most Honour'd Sir,*

**Y**OU have done me great Honour in telling me of my Dishonour. I fear not to give you a full satisfaction of what you desire, but am infinitely concerned for your disturbance. What Person he was which was so free of his Speech, I presume will not, nay, I know, dares not affirm to my face. Such pitiful Cowards would be Cudgeld into better Manners: They are not worth a Challenge.

*Sir,* For these very high Expressions you are pleased to make of me, I am Conscious to my self, I never deserved them, therefore your Obligation is the greater. I have no way to requite it, but to return to you the same Respect you say you have for me. If you dare be confident that what I say is Truth, then believe, *Sir*, I never yet did transgress the bounds of Modesty. Had I yielded to his base Design, he had never branded my Honour. I am glad you commanded your Passion so well as not

My fight and would have been a lasting  
 trouble to me; if you should have lost  
 one drop of Blood for my sake. Let me  
 alone with him, I will get some sturdy  
 Porter to kick him for me. The scandal  
 is great: but my Honour will be the  
 greater when the truth is known. Be  
 pleased to do me the favour as to let me  
 see you, and then I shall more amply give  
 you an account. In the mean time I beg the  
 esteem of being

Yours most obliged Kinsman,  
 and very humble Servant,

From a Gentlewoman to her Father,

Honoured Sir,  
 I should be unworthy of such a Father;  
 if I did not by all means possible, en-  
 deavour to testifie my Duty to you, there  
 being a double Obligation upon me since  
 my dear Mothers death. Your absence  
 is my great Grief, and much the greater  
 because you are so far distant from me.  
 I shall pray heartily for the dispatch of  
 your business, and for your safe return:  
 In the mean time, I shall observe the

Command you shall know This with  
 tender of my humble Duty, is all as yet  
 sent from *Blondy* my *Blondy* sent  
 alone with him, I will get some *Blondy*  
 for *Blondy* *Blondy* *Blondy* *Blondy*  
 is great, but my Honour will be the  
*Blondy* *Blondy* *Blondy* *Blondy*  
*Blondy* *Blondy* *Blondy* *Blondy*  
*Blondy* *Blondy* *Blondy* *Blondy*  
*Blondy* *Blondy* *Blondy* *Blondy*  
*Blondy* *Blondy* *Blondy* *Blondy*

**C**ould you know how unwilling I am  
 to displease you, you would not  
 have such fears when I am from you. I  
 wish I could tell you to give you confi-  
 dence of my Obedience, which I doubt  
 not to testify whenever I shall have the  
 happyness to see you, and in relation to  
 that desire of mine I shall make as quick a  
 dispatch of my business as is possible, and  
 do not doubt but that you will be fully as-  
 sisted that I am, I am to testify to you  
 being a double Obligation upon me in re-  
 sponse to your *Blondy* *Blondy* *Blondy*  
 my dear Mother, *Blondy* *Blondy* *Blondy*  
 my great Grief, and much the greater  
 because of *Blondy* *Blondy* *Blondy*  
 I shall pray heartily for the dispatch of  
 your business, and *Blondy* *Blondy* *Blondy*  
 in the mean time I shall observe the  
 Command

From



From a Widow to her Landlord

S I R, I beseech your Patience till Thursday next; when (God willing) I shall not fail to wait on you, and bring all that is due. I should have come before now, but that I was disappointed by those who faithfully promised me; and because I would not deceive you any longer, I have craved from a Friend to lend me some Money to make up your sum: Therefore think not ill of this delay, but esteem me

Your honest Tenant,  
and humble Servant.

From a Gentleman in of Quality to his Brother at Oxford

Dear Brother,

The content I have in the thoughts of your most pleasurable life, doth somewhat mitigate my Grief for your absence, yet when I am alone and have none to console with me, I hardly know how to satisfy my self. If you would be pleased to Write to me more frequently, it might much allay my Passions for I should then fancy that I did Converse with you, nay,



and see you too; but I fear that your Studies will not admit you so much idle time as to think of me long, your Genius being wholly employed to hear the Sage Philosophers, and the Muses, which I do imagine cannot choose but be very delightful. However, be pleased to accept my dear Love and Respects, and believe that I am

*Your most affectionate Sister.*

*From a Gentlewoman, in Answer to a Letter from a Gentleman who courted her.*

*S I R,*

**I** Received your late Lines, which very much surpris'd me. The Expressions you are pleas'd to make, are very far greater than I am able to deserve. I wish you would undeceive your self; and if you have a true Respect for me, you must also be confident, that I will not tell you that which is not Truth. Believe me then, Sir, I have not that Fortune you hope for, and therefore shall not entertain one thought of giving any Countenance to your Suit. I know it is an ordinary thing, in these late Times, for Gentlemen, when they hear of a

For

fortune, presently to make their Ad-  
 dresses to that Lady, or Gentlewoman,  
 as her be as deformed, or unhandsom  
 Creature as is imaginable. And for the  
 most part, Women are apt to believe  
 their abominable Flattery, when (God  
 knows) it is their imagined Fortune, they  
 Court, and not their Person: And for  
 fear any other should rob them of that  
 Felicity they promise to themselves, they  
 tiddle up a Match, but when all things  
 come to be made clear, they then begin  
 to think how they shall quit themselves  
 from that wicked Woman who so de-  
 ceived them, when indeed they had no  
 reason to complain, but of their own  
 Covetous Humours. However, he must  
 now think of some way to advance him-  
 self, and leave this miserable Woman to  
 shift for herself, and while he yet pre-  
 tends great Kindness to her, he gathers  
 up all the Money he can so fit him for  
 his Intentions, and if perchance he have  
 not an opportunity to go out of the  
 Land, but fears therefore to be persecu-  
 ted by her, or her Relations, he then  
 protests that she was never his lawfull  
 Wife, so that she needs not be brought  
 to Testify when and where  
 she

she was Married, she quite defeats her  
 and then is she esteemed in better than  
 a Whore, rather go away beyond Sea  
 and get employ there, and never think  
 upon the person whom she hath so high-  
 ly injured, unless in her to laugh at his  
 Misery, and admiring his own (Wit  
 serving of her self. If Women were of a  
 more Jealous nature, and would con-  
 sider the Policy of Men, they might be  
 generally happy, whereas now very few  
 are so. I have seen and known for much  
 as it hath given me a sufficient Caution  
 -beware of them.  
 on, but yett becomi now, my becomi  
 and and in in that the marry do will  
 take deliberation, and oate Gods will  
 -fishes and my friends advice, before  
 proceed in any such business. Therefore  
 -I do beseech you to be so tenderly of my  
 -Answer to correspond to your desires  
 all you have Respect for me in that way  
 I am sorry for it, because I cannot An-  
 swer it, and I am sure there is nothing in  
 my Person that is attractive, neither is  
 my Fortune worthy one of you. Quali-  
 ty and Estate. I have no more to say,  
 but that I shall be very careful of my  
 self, and if you please to give your self

Sail

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I further trouble you, but I shall  
never be as to the Point of the  
Possibility. Your old Friend  
You may have occasion for, and did here  
Answer Letter from the Countess of  
ing us, I shall be for his assistance  
I have present you with a very good  
Copy, how to make W. as  
I had fear of patience to read your Lines;  
after I perceived your base Design; but  
perswading my self I might the better An-  
swer you, I forced a forbearance of my  
Passion from tearing them.

Now know, Sir, that if you do not  
make me some Satisfaction for this  
honorable Sure of yours, by asking my  
pardon before some of my Friends, you  
shall receive your due reward from  
Villany. If you have a mind to Whom  
there are enough without tempting of  
us, I shall be glad to see you. I shall  
write you a letter in a few days, and  
shall not forget to send you a copy of  
my new book, which I have just  
very good. For Pines, and black and  
Black: For Raspberries, I am black and  
Red. I shall be glad to see you. I shall  
Your discretion shall think fit. Ver-  
mon for black colour: Verdigrise for  
Willow.

I have now done with the Letters having given you the Forms of as many as may teach you all the rest, that possible you may have occasion for, and did here intend to have finished my Book; but being unwilling to keep any thing from you, I here present you with a very good Receipt, how to make Wax-work, which if you carefully observe, it is a very sufficient Direction.

*How to make Wax-work.*

**R**ED-LEAD is for Oranges. When  
your pure White-wax is melted  
take it off the fire, then put in so much  
of the finest Red-Lead as will make  
of an Orang colour, then wet your  
Moulds and pour it in, be sure that  
you stir it well together to mix it first.  
Red-Rose is for all Red, for red-Pastil;  
and that Rose must be boiled in the  
Wax a while, till you find the Colour  
very good. For Prunes a little Lamb-  
Black: For Raspberries, Lamb-black and  
Red-Lead together, so much of each as  
your discretion shall think fit. Vermil-  
lion for Flesh colour: Verdigreace for  
Willow.

willow-green: and if you put a little Tur-  
meric to it, it will make a perfect Grass-  
green; Saffron also will do the same, and  
likewise Turmeric and Saffron, or  
either of them makes a Lemon-colour;  
and also some kinds of Apples and Pears,  
and yellowish Plumbs; which when they  
are cast and cold, and taken out of the  
Moulds, you must colour them with a Pen-  
cil, with streaks and spots as you think fit,  
and with those Colours you think most  
natural for them. You must have all your  
Colours purely ground. Saffron or Tur-  
meric will serve for any kind of Pastic that  
should be Yellow, or for Cakes; but then  
you must white the bottoms of them, so  
make them look like Wafer-sheets. If you  
observe well the Transparent Work you  
may take several Colours from those  
Rules; and if you would gild any thing  
of Wax-work, you have already the  
Rule in this Book punctually given.

To make the Moulds for the Wax work.

Take Plaster of Paris, and mix it with Water, and make it like Paste, as much as will serve for half a Mould at a time, for you must do no more, because it will dry so fast, then lay it upon a Board, or what you will, have a Mould on upon it, and let it lie till it be dry; when you have done the one half of the Mould, then do the other.

Now, That whatsoever you lay upon your Plaster of Paris, to make the Mould, must be first anointed with Lined Oil, or else it will stick so fast as you can never get it out again, and be sure to wet your Moulds very well in Water before you pour your Wax into them, and when you have poured it in, wave it up and down in your hand, that the Wax may run in to every part of the Mould.

Now for Images; you must put every piece in its place, and tie it up, and fill the hollow place full with Water; and then pour it out, and pour in the Wax, and shake it about till it be reasonable cool; then take off the pieces from it, and order it as you think fit.



In the same manner you must shake your  
Sweet-Meat, or Fruit, and when you  
find that it is a little cool, take off the one  
half of the Mould, and shake the  
other half, and so on till it is all  
done. And when you have done this,  
you may use it for many things, as  
for example, to make the likeness of man-  
ny several things in Wax, without the  
help of any Mould.

Melt pure white wax, and colour it  
for what you intend it; then take an O-  
range, Lemon, Apple, Pear, Plumb, or  
any other Fruit which you fancy, and  
tie a string to the stalk, and anoint your  
fingers first with pure Salad Oil, then let  
the string into the melted  
Wax, and presently pull it up again, and  
hang it on a Line till it be cold; then  
with a hot knife cut gently down  
each side, and take out the Fruit within;  
then heat your Knife again, and hold  
the two halves together, and close them  
neatly with your hot Knife, and so you  
have the direct shape: You may do so  
with an Egg, if you first make a little  
hole at each end and blow out the meat,  
and then draw a string through it  
with a knot at one end. Radishes  
with



with their Green-rops look very pretty. Green-Pearcods, Beans, Walnuts or small Nuts, Chestnuts, black and white-Puddings, Sausages, Dishes, little Cups Plates or any thing almost that you can think of for there is nothing which represents things more lively than Wax; if they that do it have skill for the Colours, else it will look as unhandisomly.

*To take the shape of your own Hand.*

Have your Wax melted, and coloured with Flesh-colour, then dip your Hand as high as you would have it in pure Saffrad Oil, or rather annoint your Hand all over with a Feather. And when the vehement heat is out of the Wax, dip in your Hand, and presently pull it out again; and when it is cold take a hot knife, and cut it in such places as that you may get out your Hand, and close it again with a hot knife. Thus you may also take the shape of your Legs.

*For a Dead-body for the Face.*

You must anoint it with Oil, and then  
 for the Wax all over it, and when it is  
 cold take it off, and where you see it  
 faulty, mend it with a hot knife: And if  
 you would have the shape of the Armes,  
 or of the Legs, you must dip them in, as  
 I have said before.

*For Eggs to be hard and cut in quarters.*

Take an Egg-shell, as I have said be-  
 fore, and when you have dipped it, and  
 it be cold, cut it with a hot knife  
 in four quarters, then take the Yolk of  
 a very hard Egg, and press it down  
 firmly into some Plaister of Paris, as  
 before, half way, but first remember to  
 oil your Egg: when one half is made,  
 then make the other, and then have  
 melted Wax in a readiness of the colour  
 of the Yolk of a hard Egg, and then  
 when it is cold, cut it in four quarters  
 and fasten them with a little strong  
 Gum-water to the fore-said Whites.  
 For this Wax-work you may represent a  
 Fridays, or Lenten-Dinner, as well as a  
 Banquet,

Banquet, and both of them would  
 excellent well; but I would not with  
 invite a Woman that is with Child to  
 it, for fear of harm. You may, if you  
 please, mix a little pure Tallow in the  
 melting of wax, to make it go the further.  
 When you take the shape of any dead Face  
 you must put a little Clay round about  
 Hair, to keep the melted Wax from run-  
 ning where you would not have it, else  
 will run very much to waste I have known  
 a living Bodies Face taken; but that must  
 be with a great deal of Care; the Face be-  
 ing first well annointed with pure Oil, the  
 Wax not too hot, the Eyes shut, and Clay  
 about the other, to keep it off from the  
 Hair, and be sure you make haste to  
 make holes for the Nostrils, for fear you  
 stop the Breath of the Party; then after-  
 wards you may make the Eyes according  
 to your discretion, and colour the Lips  
 with a Pencil with some Vermillion and  
 Gum-water to stand out a redness.  
 Now because you shall be excellent in  
 this Art, I shall give you the knowledge of  
 more Colours, and how to make some  
 them your selves, which may save you  
 some

mony. These Directions, with your  
Ingenuity, will make you perfect.

Take the Bark of Willow

Almond and Oil and for a Marry

**Orient Red Colour.**

The Bark of Buckhorn

Pirit of Salt and Smalt mixed toge

ther, makes it of an Orient Red

colour.

Take the Bark of Buckhorn

they are through ripe and black

**Verdigrease and Argil ground together**

it is three or four times

then heat a little upon a fire, and put

it in some Almond Yellow

and keep it in a Bladder, and hang it up

The yellow Chives in white Lillies

Saffron and Argil ground together very

ne, make it excellently well.

It is made of a Tord

**Grass Green.**

The Liver of a Lamprey dried and

ground very fine makes a perfect Grass-

Green, and very durable. Also Yellow

and Blue mix together make a perfect

Grass-Green.

Have them look glossy

Purple.

*Purple.*

Take the juyce of Bilberries mixed with Allom and Gall, and for a Murry Rosset.

The Berries of Buckthorn gathered green and dried, make a very fair Yellow.

*Another for Green.*

Take the Berries of Buckthorn when they are through ripe and black, bruise them in a Copper, or Brass-Vessel, and set it three or four daies in a warm place then heat a little upon a fire, and put in it some Allom-water, then press it forth and keep it in a Bladder, and hang it up to be dry.

*A pure Black.*

IT is made with the smok of a Torch held under any thing which is made of Tinn.

You may, if you please, wash your Wax-work when it is done, with little Gum-Arabick Water if you would have them look glossie.

Done

Dark-Stones well burned upon a Colli-  
Hearth makes a pure Black; and so  
burnt Harts-Horn, and the Gall of  
Neat ground together, and dried in a  
well in some shady places. These are all  
very good for Black.

Burnt Ivory, or burnt White-bread  
also good Black.

Note, That the smoak of a Torch or  
Candle, as I have said, held under a Latten  
Bason, is that which we call Lamb-black.

*For Blew.*

Take fine Litmose, ground with Ce-  
lase as pale or as deep as you please, by  
adding in more or less of either of them.  
Also two parts of Ceruse, and one of Red-  
lead doth make a perfect Crane-colour.

*For a Dark Red.*

Take Turnsoil-Rags, and let them boil  
in the wax for a while, till you find the  
colour to your mind.

To make Spanish white, which may be used for your Admiration, for much of what is used in the world is generally of bad quality. They will show the quality of the powder in the hands, and the quality of the powder in the hands.

Take two parts of fine Chalk, and one part of Allum, grind them with fair water till it be thick like Pap, then conbille into Balls, letting it be till it be dry, then put it in a clean Face till it be red-hot, take it out and let it cool, and keep it for your use.

For Blew.

I shall Conclude with some Observations, which I desire those, who desire to be good Work-women, will take notice of, because what ever they employ themselves in, they may be able to give account of, and not work Nonsense. If they observe these Directions I give them they may be able to teach them who are Draw them.

I have seen such Ridiculous things done in work, as it is an abomination to any Artift to behold. As for Example You may find in some Pieces, *Abraham* and *Sarah*, and many other Persons

Old time, Cloathed as they go now a-  
 times, and truly sometimes worse, for  
 they most resemble the Pictures an Bal-  
 lads, Let all Ingenious Women have  
 regard, that when they work any Image,  
 to represent it aright. First let it be  
 Drawn well, and then observe the Di-  
 rections which are given by Knowing  
 Men. I do assure you, I never durst work  
 any Scripture-Story without informing  
 my self from the Ground of it, nor any  
 other Story, or single Person, without  
 informing my self both of the Visage and  
 Habit; As followeth.

If you work *Jupiter, the Imperial*  
*signed God*, He must have long Black-  
 curled-hair, a Purple Garment trimmed  
 with Gold, and sitting upon a Golden  
 throne, with bright yellow Clouds about  
 him.

*Mercury, the Messenger of the Gods*

With long Yellow Hair Curled, in a  
 coat of Flame Colour, with a pure  
 white Mantle, trimmed with Gold and  
 silver, his Beaver white, and white  
 feathers like Wings; his Shoes Golden;  
 and his Rod of Silver.

K.

*Apples*



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**Apollo, the Physical God.**

With long Curl'd yellow Hair, with  
a Lawrel Wreath, a Purple Robe, a Sil-  
ver Bow, a Golden Harp, and Throne  
of Emramids.

**Neptune, the God of the Sea,**

With long hoary Hair, a blew or Sea-  
green Mantle trimmed with Silver, ri-  
ding in a blew Chariot, or upon a Dol-  
phin of a Brown-black colour, with a  
Silver Trident in his Right hand.

**Pluto, the God of Riches,**

With Black Curl'd Hair, in a Robe  
Cloath of Gold.

**Bacchus the God of Wine,**

With Curl'd Brown Hair, Cloathed  
in a Leopards Skin spotted, or in a green  
Mantle, Crown'd with a Wreath of Ivy  
or Vine-Branches, his Complexion Tan-  
ny.

**Hymen, the God of Marriage.**

With long Yellow Hair, in a Purple  
or Saffron coloured Mantle.

**Vulcan, the Deified Black Smith.**

Let him be Cloathed in a Scarlet  
Bebe.

**Gonius**

In a Purple Mantle, fringed with Gold.

*Sleep.*

In a White Mantle cast over a Black.

*Cupid.*

In a Green Robe.

Minos, one of the Judges of Hell.

His Curuseers to be of Gold, his Robe  
Blew and Silver, his Buskins of Gold, with  
long Curl'd Brown Hair, and Crown'd  
with a Golden Crown.

Momus, the Carping God.

With a Dark-coloured Robe, the hair  
of his Beard must be Party-coloured.

*Goddesses.*

Juno, the Queen of the Goddesses.

With black Hair, and black Eyes, with  
a Skie-coloured Mantle wrought with  
Gold and Peacocks Eyes.

Diana, the Virgin Goddess.

With yellow Hair, a Grass-green mantle  
trimmed with Silver, Buskins of Silver,  
a Golden Bow, and a painted Quiver.

Pallas, the Goddess of Wisdom.

With a Blew Mantle, embroidered  
with Silver.

Ka.

Verus.

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Venus, the beautiful Goddess.

With Gold yellow Hair, attired with  
Black, a Scarlet Robe, and a Dove-colour  
or Watchet Mantle.

Ceres, Goddess of Corn.

With yellow Hair, and a Straw-colour  
red Mantle, trimmed with Silver.

Tellus, the Goddess of the Earth.

In a Green Mantle.

Proserpine, Queen of Hell.

In a black Mantle trimmed with Gold  
flames.

Aurora.

In a Purple Robe, and a blew Mantle  
fringed with Silver.

Urania, one of the Muses.

In a Mantle of Azure, filled with  
Lamps.

Vesta, Daughter to Saturn.

In White Garments, filled with Flames.

Astrea, the Goddess of Justice.

In a Crimson Mantle, trimmed with  
Silver.

Flora, the Goddess of Flowers.

In a Mantle of Divers Colours; And  
Night; In a black Mantle, spotted about  
with Stars of Gold.

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*Ceres, the Enchantress.*

Her under garment Gold, the ground  
Green, the Mantle Purple, the three  
Graces in Silver Robes.

### *The Twelve Months of the Year.*

*March.*

Is drawn in Tawny, with a fierce aspect,  
a Helmet upon his head, and leaning  
on a Spade, and a Basket of Garden Seeds  
in his Left hand, and in his Right hand  
the Sign of *Aries*: and Winged.

*April.*

A Young Man in Green, with a Garland  
of Mirtle, and Hawthorn-Buds, Winged;  
in one hand Primroses and Violets, in the  
other the Sign *Taurus*.

*May.*

With a Sweet and lovely Countenance,  
clad in a Robe of White and Green; embroidered  
with several Flowers, upon his  
Head a garland of all manner of Roses;  
on the one hand a Nightingale, in the other  
a Lute. His Sign must be *Geminus*.

*June.*

In a Mantle of dark Grass-green, upon  
his head a garland of Bees, Kings-Cups,  
and Maiden-hair; in his Left hand an  
Angle.

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Angle, with a box of Cantharides, in his Right the Sign Cancer, and upon his arms a Basket of seasonable Fruits.

*July.*

In a Jacket of light Yellow, eating Cherries, with his Face and Bosom Sunburnt; on his Head a wreath of Centuury and wild Tyme; a Seythe on his Shoulder, and a Bottle at his girdle: carrying the Sign Leo.

*August.*

A Young Man of fierce and Cholerick aspect, in a Flame-coloured Garment; upon his Head a garland of Wheat and Rye; upon his Arm a Basket of all manner of ripe Fruits; at his Belt a Sickle. His Sign Virgo.

*September.*

A merry and chereful Countenance, in a Purple Robe, upon his Head a Wreath of red and white Grapes; in his Left hand a handful of Oats; with a carrying a Horn of Plenty, full of all manner of ripe Fruits; in his Right hand the Sign Libra.

*October.*

In a Garment of Yellow and Earmen, upon his Head a garland of Oak-leaves with Akorns; in his Right hand

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the Sign *Scorpio*, in his Left hand a Basket of Medlars, Services, and Chestnuts; and any other Fruits then in Season.

*November.*

In a Garment of Changeable Green and Black upon his Head, a garland of Olives with the Fruit in his Left hand, Bunches of Parsnips and Turnips in his Right. His Sign *Sagittarius*.

*December.*

A horrid and fearful aspect, clad in Irish-Rags, or coarse Freez-girt unto him; upon his Head three or four Night-Caps, and over them a Turkish Turbant; his Nose red, his Mouth and Beard clog'd with Liceles, at his back a bundle of Holly, Ivy or Mistletoe, holding in sur'd Mittens the Sign of *Capricornus*.

*January.*

Clad all in White, as the Earth looks with the Snow, blowing his Nails; in his Left Arm a Billet, the Sign *Aquarius* standing by his side.

*February.*

Cloathed in a dark Skie-colour, carrying in his Right hand the Sign *Pisces*.

Ladies

200 3 Supplement to the, &c.

**L**ADIES, I hope your pleas'd and so  
(shall I,  
If what I've Writ, you may be gainers by:  
If not, it is your fault, it is not mine,  
Your benefit in this I do design.  
Much labour and much time it hath me cost,  
Therefore I beg, let none of it be lost.  
The Money you shall pay for this my Book,  
You'll not repent of, when in it you look.  
No more at present to you I shall say,  
But wish you all the happyneſs I may.

H. W.

THE END

For Innes  
P. H. W.

